STEAK WITH MUSHROOM CREAM SAUCE

plus Roasted Potatoes & Carrots



PREP: 10 MIN COOK: 40 MIN CALORIES: 710



Mushrooms are simmered with butter, sour cream, and garlic for a silky, luxurious steak-topper.

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RAISING THE STEAKS

To slice steak "against the grain" means to cut perpendicular to the muscle fibers (the lines in the meat all aligned in one general direction). Completing this small but crucial step ensures extratender results. Plus, it makes slicing so much easier!

BUST OUT

- Peeler
- Baking sheet
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (7 tsp | 7 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk

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* Steak is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position (top and bottom positions for 4 servings) and preheat oven to 425 degrees. Wash and dry all produce.
- Dice potatoes into ½-inch pieces. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Trim and thinly slice mushrooms. Peel and mince or grate garlic. Trim and thinly slice scallions, separating whites from greens.



2 ROAST VEGGIES

- Toss potatoes on one side of a baking sheet with a large drizzle of olive oil; season generously with salt and pepper.
- Toss carrots on empty side with a large drizzle of olive oil; season with salt and pepper. (For 4 servings, divide between 2 sheets; roast potatoes on top rack and carrots on bottom rack.)
- Roast on top rack until golden brown and crispy, 20-25 minutes.



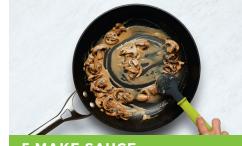
3 COOK MUSHROOMS

- While veggies roast, heat a large drizzle of olive oil and 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add mushrooms and cook, stirring occasionally, until golden brown and slightly crisp, 5-7 minutes. Season with salt and pepper.
- Turn off heat; transfer to a small bowl. Wipe out pan.



4 COOK STEAK

- Meanwhile, pat **steak*** dry with paper towels; season generously all over with **salt** and **pepper**.
- Once mushrooms are done, heat a **large drizzle of oil** in same pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



5 MAKE SAUCE

- Heat a drizzle of olive oil and 1 TBSP butter (2 TBSP for 4 servings) in same pan over medium-high heat.
- Add **garlic** and **scallion whites**; cook until fragrant, 30 seconds.
- Stir in ¼ cup water (½ cup for 4) and stock concentrate.
- Bring to a simmer, then stir in mushrooms and any resting juices from steak; cook until slightly thickened, 1-2 minutes.
- Remove pan from heat. Stir in **sour cream** until smooth. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **potatoes**, and **carrots** between plates. Spoon **sauce** over steak. Garnish with **scallion greens** and serve.