



SLICED STEAK TAGLIATA

with Sweet Potato Wedges and Warm Tomatoes in Vinaigrette



HELLO

WARM VINAIGRETTE

Balsamic is not just for salads—the vinegar works its magic on sliced steak

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 670



Grape Tomatoes



Rosemary



Balsamic Vinegar



Sirloin Steak



Sweet Potato



Garlic



Dried Oregano



Arugula

START STRONG

Slicing the steak thinly before serving is an essential part of this dish's presentation—its name, tagliata, comes from the Italian word for “to cut,” after all.

BUST OUT

- 2 Baking sheets
- Small bowl
- Large pan
- Olive oil (8 tsp | 16 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------|---------------------|
| • Grape Tomatoes | 4 oz 8 oz |
| • Sweet Potato | 1 2 |
| • Rosemary | ¼ oz ¼ oz |
| • Garlic | 2 Cloves 4 Cloves |
| • Balsamic Vinegar | 2 TBSP 4 TBSP |
| • Dried Oregano | ½ tsp 1 tsp |
| • Sirloin Steak | 12 oz 24 oz |
| • Arugula | 2 oz 4 oz |

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1 PREP INGREDIENTS

Wash and dry all produce. Preheat oven to 450 degrees. Halve **tomatoes** lengthwise. Cut **sweet potato** into wedges. Strip **rosemary** from stems. Discard stems and roughly chop leaves until you have 1 tsp. Smash **garlic** with the back of a chef's knife.



4 COOK STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook until browned, 2-3 minutes per side. Transfer to a second baking sheet, then roast in oven until cooked to desired doneness, 5-7 minutes. Let rest 5 minutes after removing from oven.



2 ROAST SWEET POTATOES

Toss **sweet potato** on a baking sheet with **garlic**, chopped **rosemary**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Roast in oven until lightly browned and tender, about 20 minutes, flipping halfway through.



5 WARM VINAIGRETTE

While steak roasts, add **vinaigrette** and **tomatoes** to same pan used for steak. Allow to warm through using residual heat from pan.



3 MAKE VINAIGRETTE

Meanwhile, in a small bowl, whisk together **balsamic vinegar**, **2 TBSP olive oil**, and **½ tsp oregano** (we sent more). Season with **salt** and **pepper**. Set aside.



6 FINISH AND SERVE

Slice **steak** thinly against the grain. Divide **arugula** between plates and lay steak on top. Drizzle with **tomatoes** and **vinaigrette**. Serve with **sweet potato wedges** on the side.

JUICY!

Balsamic-drizzled tagliata puts a new spin on steak and potatoes.