



# SMOKY ROMESCO NEW YORK STRIP STEAK

with Asparagus and Toasted Couscous



HELLO

## ROMESCO SAUCE

Almonds give this Spanish spread a thick and creamy texture



Asparagus



Parsley



Grape Tomatoes



Red Wine Vinegar



New York Strip Steak



Garlic



Sliced Almonds  
(Contains: Tree Nuts)



Israeli Couscous  
(Contains: Wheat)



Smoked Paprika

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 750

## START STRONG

Chop the almonds as finely as you can, or give them a few pulses in a food processor if you have one—they should blend almost seamlessly into the sauce.

## BUST OUT

- Aluminum foil
- Baking sheet
- Small pot
- Olive oil (2 tsp | 4 tsp)
- Oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Small bowl
- Large pan
- Paper towel

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Asparagus **6 oz | 12 oz**
- Garlic **2 Cloves | 4 Cloves**
- Parsley **¼ oz | ½ oz**
- Sliced Almonds **1 oz | 2 oz**
- Grape Tomatoes **8 oz | 16 oz**
- Israeli Couscous **½ Cup | 1 Cup**
- Red Wine Vinegar **1 TBSP | 2 TBSP**
- Smoked Paprika **1 tsp | 2 tsp**
- New York Strip Steak **10 oz | 20 oz**

## HELLO WINE

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### 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Trim and discard woody bottoms from **asparagus**. Mince or grate **garlic**. Finely chop **parsley**. Finely chop **almonds**. Cut ¼ of **tomatoes** into quarters. Toss remaining whole **tomatoes** on a foil-lined baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**.



### 4 MAKE SAUCE

Mash whole **tomatoes** in bowl with a fork until smooth. Stir in **almonds**, remaining **parsley**, remaining **garlic**, ¼ **tsp smoked paprika**, and **1 TBSP red wine vinegar** (we sent more paprika and vinegar than needed). Season with **salt** and **pepper**. Adjust to taste with more **red wine vinegar**, **smoked paprika**, **salt**, and **pepper** (save ¼ **tsp smoked paprika** for seasoning **steak**).



### 2 BROIL TOMATOES AND TOAST COUSCOUS

Broil (or roast) **whole tomatoes** until very soft and lightly charred, about 10 minutes. Meanwhile, heat a drizzle of **olive oil** in a small pot over medium heat. Add **couscous** and cook, tossing, until toasted, about 2 minutes. Add half the **garlic** and cook until fragrant, about 1 minute. Season with **salt** and **pepper**.



### 5 COOK STEAK AND ASPARAGUS

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel, then season all over with **salt**, **pepper**, and ¼ **tsp smoked paprika**. Add to pan and cook to desired doneness, 3-5 minutes per side. Remove from pan and let rest. Meanwhile, add **asparagus** to pan along with another drizzle of **oil**. Cook, tossing, until lightly charred, 3-5 minutes.



### 3 SIMMER COUSCOUS

Add **1 cup water** to pot and bring to a boil. Lower heat, reduce to a simmer, and cover. Cook until tender, 8-10 minutes. Remove from heat and stir in **tomato quarters** and half the **parsley**. Season to taste with **salt** and **pepper**. Once whole tomatoes are done broiling, transfer to a small bowl and let cool.



### 6 FINISH AND SERVE

Remove pan from heat and add **1 TBSP butter**. Toss to melt **butter** and coat **asparagus**. Slice **steak** against the grain. Divide **couscous**, **asparagus**, and **steak** between plates. Top with sauce and drizzle with any juices released by steak.

## BRILLIANT!

Let yourself savor that tender, juicy steak.



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