



20-MIN MEAL

# STEAK AND NECTARINE SALAD

with Arugula, Pecans, and Feta Cheese



## HELLO PAN-SEARED NECTARINE

Warming the stone fruit brings out its succulent sweetness.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 470



Nectarine



Sirloin Steak



Spring Mix Lettuce



Pecans  
(Contains: Tree Nuts)



Shallot



Red Wine Vinegar



Feta Cheese  
(Contains: Milk)

## START STRONG

Streamline your salad: mix the dressing inside a large bowl, then toss in the arugula. Ta-da! One less bowl to clean. Just use only as much shallot, vinegar, and oil as you need to dress it how you like.

## BUST OUT

- Large pan
- Small bowl
- Large bowl
- Olive oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                      |                 |
|----------------------|-----------------|
| • Nectarine          | 1   2           |
| • Shallot            | 1   2           |
| • Sirloin Steak      | 12 oz   24 oz   |
| • Red Wine Vinegar   | 2 TBSP   4 TBSP |
| • Spring Mix Lettuce | 4 oz   8 oz     |
| • Feta Cheese        | ¼ Cup   ½ Cup   |
| • Pecans             | 1 oz   2 oz     |

## HELLO WINE



PAIR WITH  
Ojas Monterey County  
Red Blend, 2015

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## 1 PREP

Wash and dry all produce. Halve and pit **nectarine**, then cut into wedges. Halve, peel, and mince **shallot** until you have 1 TBSP.



## 2 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 to desired doneness, 3-6 minutes per side. Remove from pan and set aside to rest.



## 3 CHAR NECTARINE

Add **nectarine** to same pan over medium-high heat. Cook until lightly charred, 2-3 minutes, flipping once. Remove from pan and set aside.



## 4 MAKE DRESSING

In a small bowl, whisk together **shallot**, **vinegar**, and a large drizzle of **olive oil**. Season with **salt** and **pepper**. **TIP:** Give the dressing a taste. If it seems too strong, whisk in another drizzle of olive oil.



## 5 TOSS SALAD

Place **lettuce** in a large bowl. Add dressing (to taste) and toss to coat.



## 6 PLATE AND SERVE

Thinly slice **steak** against the grain. Divide **salad** between plates, then top with steak and **nectarine**. Sprinkle with **¼ cup feta cheese** (we sent more) and **pecans**.

## AMAZING!

Between the juicy steak and nectarine, this salad is dripping with deliciousness.

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