



20-OUNCE RIB-EYE STEAKS

with Chili-Tomato Jam, Scallion Mashed Potatoes, and Roasted Carrots

11



HELLO

CHILI + TOMATO + HONEY

Sweet with a kick of heat

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 1210



Scallions



Roma Tomatoes



Sour Cream
(Contains: Milk)



Honey



Chili Flakes



Carrots



Garlic



Yukon Gold Potatoes



Rib-Eye Steaks



White Wine
Vinegar

START STRONG

Pull your steaks out of the fridge about 30 minutes before you're ready to start cooking. They'll reach room temp by the time they hit the pan and cook more evenly throughout.

BUST OUT

- Baking sheet
- Strainer
- Aluminum foil
- Small bowl
- Peeler
- Paper towel
- Medium pot
- Large pan
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)
- Olive oil (1 TBSP | 2 TBSP)



1 PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Line a baking sheet with aluminum foil. Trim, then thinly slice **scallions**, separating greens and whites. Trim and peel **carrots**, then slice diagonally into ½-inch-thick pieces. Core and finely chop **tomatoes**. Mince **garlic**. Cut **potatoes** into ½-inch cubes.

INGREDIENTS

Ingredient 2-person | 4-person

• Scallions	2 4
• Carrots	4 8
• Roma Tomatoes	2 4
• Garlic	2 Cloves 4 Cloves
• Yukon Gold Potatoes	16 oz 32 oz
• Sour Cream	4 TBSP 8 TBSP
• Honey	2 tsp 4 tsp
• Rib-Eye Steaks	20 oz 40 oz
• Chili Flakes	1 tsp 1 tsp
• White Wine Vinegar	2 tsp 4 tsp



4 COOK CARROTS AND STEAKS

Toss **carrots** and **dressing** on lined baking sheet. Roast in oven until tender and lightly browned, 15-20 minutes. Meanwhile, pat **steaks** dry with a paper towel. Season all over with plenty of **salt**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steaks and cook to desired doneness, 4-6 minutes per side. Transfer to a cutting board and set aside to rest.

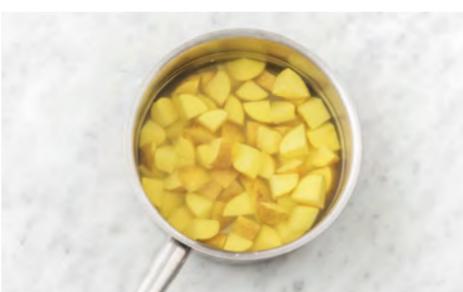
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WINE CLUB

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2 COOK POTATOES

Place **potatoes** in a medium pot with enough water to cover by 2 inches. Cover and bring to a boil. Cook until tender, 15-20 minutes. Reserve $\frac{1}{2}$ cup **cooking water**, then drain. Return empty pot to stove. Heat a drizzle of **oil** in same pot over medium-high heat. Add **scallion whites** and cook until fragrant, about 30 seconds.



3 MASH POTATOES AND MAKE DRESSING

Remove pot from heat and add **potatoes**, **sour cream**, **2 TBSP butter**, **¼ cup cooking water**, and a few big pinches of **salt**. Mash to desired consistency, adding more cooking water if necessary. Meanwhile, in a small bowl, whisk half the **honey** (we'll use the rest in step 5), **2 tsp olive oil**, and a big pinch of salt and pepper until smooth.



5 MAKE CHILI TOMATO JAM

Wipe out pan used for steaks, then heat a drizzle of **olive oil** in it over medium heat. Add **tomatoes**, **garlic**, a pinch of **chili flakes**, and a pinch of **salt**. Cook, stirring, until fragrant, about 30 seconds. Stir in **2 tsp vinegar** (use the rest as you like), remaining **honey**, and **¼ cup water**. Simmer until thickened, 3-5 minutes. Remove from heat and add **1 TBSP butter**; stir until melted. Season with **salt**.

6 FINISH AND PLATE

Slice **steaks** against the grain. Divide **potatoes**, **carrots**, and steaks between plates. Spoon **chili tomato jam** over steaks. Garnish with **scallion greens**. **TIP:** Sprinkle with more chili flakes, if desired, for extra heat.

HelloFRESH

BRAVO!

Cheers to you for slicing against the grain, or perpendicular to the lines in your steak, to yield a more tender bite.