



TRUFFLE RIB-EYE STEAKS

with Seasoned Potato Wedges and Roasted Green Beans



HELLO
TRUFFLE ZEST
 Discover the 5th taste (umami!)
 with this earthy, savory flavor powerhouse.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 900



Yukon Gold Potatoes



Rib-Eye Steaks



Beef Stock Concentrates



Green Beans



Shallots



Steak Spice Blend



Truffle Zest



Sour Cream
 (Contains: Milk)

START STRONG

The right pan makes all the difference when cooking steak. You'll want something that has a thick base to ensure an even amount of heat is transferred to the rib-eye. We love cast-iron for the job.

BUST OUT

- Paper towel
- 2 Baking sheets
- Large bowl
- Large pan
- Medium bowl
- Whisk
- Vegetable oil (7 tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **4-person**

- Yukon Gold Potatoes **24 oz**
- Shallots **2**
- Rib-Eye Steaks **24 oz**
- Steak Spice Blend **2 TBSP**
- Beef Stock Concentrates **2**
- Truffle Zest **0.14 oz**
- Green Beans **12 oz**
- Sour Cream **4 TBSP**

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Adjust rack to upper and lower positions and preheat oven to 425 degrees. (**TIP:** Preheat oven with a baking sheet inside for extra-crispy potatoes.) **Wash and dry all produce.** Cut **potatoes** into 1-inch-thick wedges. Halve, peel, and mince **shallots** until you have 3 TBSP. Pat **steaks** dry with a paper towel and let come to room temperature.



4 COOK STEAKS

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **steaks** all over with plenty of **salt** and **pepper**. Add to pan and cook to desired doneness, 3-7 minutes per side. Remove from pan and set aside to rest. Wipe out any burnt bits in pan.



2 ROAST POTATOES

In a large bowl, toss **potatoes** with **1 TBSP oil**, **1 TBSP spice blend** (we sent more), **salt**, and **pepper**. Arrange in a single layer on a lightly **oiled** baking sheet. Roast on upper rack until browned and crisp, 25-30 minutes, flipping halfway through.



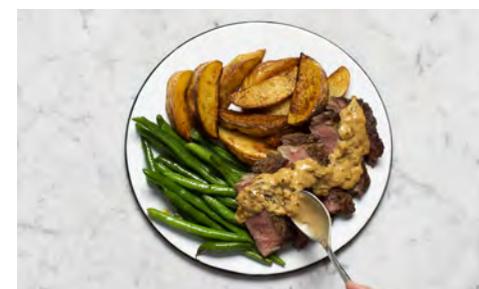
5 MAKE SAUCE

Reduce heat under pan to medium and add **1 TBSP butter**. Once melted, add **minced shallots**. Cook, tossing, until softened, 1-2 minutes. Pour in **stock mixture** and bring to a simmer. Let reduce by half, 3-5 minutes. Remove pan from heat and add **sour cream** and another **1 TBSP butter**, whisking until smooth and combined. Taste and add more butter, if desired.



3 PREP SAUCE AND ROAST GREEN BEANS

Place **stock concentrates**, **1 cup water**, and **truffle zest** in a medium microwave-safe bowl. Microwave on high until steaming, 1-2 minutes. Stir to combine. Set aside. Toss **green beans** on another baking sheet with a large drizzle of **oil**. Season with plenty of **salt** and **pepper**. Roast on lower rack to desired doneness, 10-15 minutes.



6 PLATE AND SERVE

Divide **steaks**, **potatoes**, and **green beans** between plates. Spoon **sauce** over steaks and serve.

FRESH TALK

Do you prefer your potatoes mashed (like on Thanksgiving) or roasted (so they're super crispy)?

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