



PAN-SEARED SIRLOIN AND SAVORY DEMI-GLACE SAUCE with Brussels Sprouts Amandine and Mashed Sweet Potatoes



HELLO AMANDINE

Toasted almonds add crunch and nutty flavor to roasted Brussels sprouts.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 810



Sweet Potatoes



Chives



Sour Cream
(Contains: Milk)



Sirloin Steak



Lemon



Brussels Sprouts



Sliced Almonds
(Contains: Tree Nuts)



Beef Demi-Glace
(Contains: Milk)

START STRONG

For maximum golden-brown crispiness, arrange Brussels sprouts a few inches apart on your baking sheet with cut sides down. The sprouts will sizzle and caramelize on the outside while staying tender on the inside.

BUST OUT

- Zester
- Baking sheet
- Medium pot
- Medium pan
- Strainer
- Small bowl
- Potato masher
- Paper towels
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (2 tsp | 3 tsp)
- Vegetable oil (2 tsp | 3 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Lemon 1 | 1
- Chives ¼ oz | ½ oz
- Brussels Sprouts 8 oz | 16 oz
- Sour Cream 2 TBSP | 6 TBSP
- Sliced Almonds 1 oz | 1 oz
- Sirloin Steak* 14 oz | 28 oz
- Beef Demi-Glace 1 | 2

* Steak is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 PREP Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **sweet potatoes** into ½-inch cubes. Zest **lemon** until you have 1 tsp; quarter lemon. Thinly slice **chives**. Trim and halve **Brussels sprouts**.



4 TOAST ALMONDS While Brussels sprouts roast, place **almonds** in a medium, dry pan over medium-high heat. Cook, stirring often, until lightly browned and fragrant, 3-4 minutes. Turn off heat; transfer to a small bowl. Toss with **lemon zest, salt, and pepper**. Wipe out pan.



2 MAKE MASHED SWEET POTATOES Place **sweet potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender, 15 minutes. Drain. Melt **1 TBSP butter** in same pot over low heat. Add sweet potatoes and mash until smooth. Stir in **sour cream** and half the **chives**; season with **salt** and **pepper**.



5 COOK STEAK Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in same pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Turn off heat; remove steak from pan and let rest 3-5 minutes. Wipe out pan.



3 ROAST BRUSSELS SPROUTS While sweet potatoes cook, toss **Brussels sprouts** on a baking sheet with a large drizzle of **olive oil, salt, and pepper**. Roast until browned and slightly crispy, about 20 minutes.



6 FINISH AND SERVE Add **demi-glace** and ¼ cup **water** to same pan. Bring to a boil over medium-high heat, then reduce heat to low. Whisk in **1 TBSP butter** and any **resting juices** from steak. Season with **salt** and **pepper**. Toss **Brussels sprouts** with **almonds** and juice from **2 lemon wedges**. Thinly slice **steak**. Divide **sweet potatoes**, Brussels sprouts, and steak between plates. Top steak with sauce. Sprinkle with remaining **chives**.

MARVELOUS

You just outdid your favorite steakhouse!

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