



# RIBEYE AND ROASTED GARLIC PAN SAUCE with Mashed Potatoes and Asparagus



## HELLO

### ROASTED GARLIC

This amazing aromatic adds a sweet, caramelized flavor to pan sauce.

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 1060



Yukon Gold Potatoes



Beef Demi-Glace  
(Contains: Milk)



Asparagus



Chives



Ribeye Steak



Sour Cream  
(Contains: Milk)



Garlic

## START STRONG

For best ribeye results, pat the meat extra dry (we're talking a five-paper-towel job, folks). This leads to a better sear in the pan (rather than steaming), yielding a delicious brown crust and complex flavor. Speaking of searing ... get your pan screamin' hot before adding the steak. Once the oil begins to shimmer and smoke ever so slightly, it's time to add that super-dry ribeye. Hello, major flavor!

## BUST OUT

- Aluminum foil
- Potato masher
- Baking sheet
- Paper towels
- Large pot
- Large pan
- Strainer
- Olive oil (1 TBSP | 2 TBSP)
- Vegetable oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

- Ingredient **2-person** | **4-person**
- Yukon Gold Potatoes **12 oz** | **24 oz**
  - Chives **¼ oz** | **½ oz**
  - Asparagus **6 oz** | **12 oz**
  - Garlic **2 Cloves** | **2 Cloves**
  - Sour Cream **6 TBSP** | **12 TBSP**
  - Ribeye Steak\* **20 oz** | **40 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 middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Thinly slice **chives**. Trim off and discard bottom 2 inches of **asparagus**. Place whole **garlic cloves** in the center of a 6-by-6-inch piece of aluminum foil; drizzle with **olive oil** and season with **salt** and **pepper**. Tightly seal into a packet.



## 4 COOK STEAK

While asparagus roasts, pat **steak** very dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Once oil is hot, add steak and cook to desired doneness, 2-4 minutes per side, depending on thickness of meat. (**TIP:** If steak has a layer of fat at the top, use tongs to flip meat and sear until fat is rendered and crispy.) Turn off heat; transfer to a cutting board to rest. Wipe out pan.

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## 2 ROAST GARLIC AND ASPARAGUS

Place foil packet with **garlic** on a baking sheet. Roast on middle rack for 15 minutes. After 15 minutes, add **asparagus** to baking sheet. Toss with a large drizzle of **olive oil**, **salt**, and **pepper**. Return to oven and roast until garlic has softened and asparagus is browned and tender, about 10 minutes.



## 5 MAKE SAUCE

Once **garlic** is soft, transfer to a cutting board and mash with a fork. Melt **1 TBSP butter** in pan used to cook steak. Add garlic (start with half and add more to taste) and cook for 1 minute. Add **demi-glace** and **½ cup water**. Simmer until slightly thickened, 1-2 minutes. Turn off heat. Stir in another **1 TBSP butter** and any **resting juices** from steak. Season with **salt** and **pepper**.



## 3 MAKE MASHED POTATOES

While garlic roasts, place **potatoes** in a large pot with enough **salted water** to cover by 2 inches. Boil until tender when pierced with a fork, about 15 minutes. Reserve **½ cup cooking water**, then drain. Return potatoes to pot; mash until smooth. Stir in **sour cream**, **salt**, and **pepper**. Add reserved cooking water, a splash at a time, until smooth. Keep covered.



## 6 FINISH AND SERVE

Slice **steak** against the grain. Stir half the **chives** into **potatoes**. Divide potatoes, **asparagus**, and steak between plates. Top steak and potatoes with **sauce**. Garnish with remaining chives.

## CLOVE LOVE

Next time, try adding roasted garlic to salad dressings and dips, or simply spread it on toast.