



PEPPERCORN-CRUSTED SIRLOIN WITH SHALLOT PAN SAUCE with Roasted Asparagus and Mashed Sweet Potatoes



HELLO
BLACK PEPPERCORNS
Freshly cracked pepper adds so much more flavor than the preground spice.

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 740



Shallot



Sweet Potatoes



Sirloin Steak



Beef Stock Concentrate



Asparagus



Black Peppercorns



Sour Cream
(Contains: Milk)

START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

BUST OUT

- Peeler
- Paper towels
- Zip-close bag
- Baking sheet
- Medium pot
- Strainer
- Large pan
- Potato masher
- Small bowl
- Sugar (¼ tsp | ½ tsp)
- Olive oil (4 tsp | 8 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot **1** | **2**
- Asparagus **8 oz** | **16 oz**
- Sweet Potatoes **2** | **4**
- Black Peppercorns **1 TBSP** | **1 TBSP**
- Sirloin Steak* **14 oz** | **28 oz**
- Sour Cream **2 TBSP** | **4 TBSP**
- Beef Stock Concentrate **1** | **2**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to upper position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **shallot**. Trim woody bottom ends from **asparagus**. Peel **sweet potatoes**, then dice into ½-inch pieces. Crush **peppercorns** in a zip-close bag with a rolling pin or a heavy pan.



4 ROAST ASPARAGUS AND MASH SWEET POTATOES

Meanwhile, toss **asparagus** with a large drizzle of **olive oil** on a baking sheet. Season with **salt** and **pepper**. Roast until just tender, 7-10 minutes. Drain **sweet potatoes** and return to pot. Mash with **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings). Season with salt and pepper. Cover to keep warm.

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2 COOK SWEET POTATOES AND SHALLOT

Place **sweet potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Cover, bring to a boil, and cook until tender, about 10 minutes. Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **shallot** and a pinch of **salt** and **sugar**; cook until browned, 5-8 minutes. **TIP:** If shallot browns too quickly, add 1 TBSP water to pan.



5 MAKE SAUCE

Heat same pan over medium heat. Return **shallot** to pan along with a pinch of remaining **crushed peppercorns**. Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4 servings). Simmer until slightly thickened, 2-3 minutes. Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4 servings) and any **resting juices** from steak.



3 COOK STEAK

Transfer **shallot** to a small bowl. Pat **steak** dry with paper towels and season all over with **salt**. Press **2 tsp crushed peppercorns** (1 TBSP for 4 servings) into steak to form a crust. **(TIP:** For a milder flavor, sprinkle steak with peppercorns instead.) Heat a large drizzle of **olive oil** in pan used for shallot over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. Transfer to a plate. Wash and dry pan.



6 SERVE

Slice **steak** against the grain. Divide between plates and spoon **sauce** on top. Serve with mashed **sweet potatoes** and roasted **asparagus** alongside.

ROUND OF APPLAUSE

You just outdid your local steakhouse!