



BEEF TENDERLOIN AND BALSAMIC STEAK SAUCE with Sour Cream & Chive Mashed Potatoes and Roasted Broccoli



HELLO CHIVES

These slender green alliums lend a mild oniony bite to creamy mashed potatoes.

PREP: 15 MIN

TOTAL: 40 MIN

CALORIES: 590



Yukon Gold Potatoes



Chives



Beef Tenderloin



Balsamic Vinegar



Broccoli Florets



Sour Cream
(Contains: Milk)



Beef Demi-Glace
(Contains: Milk)

START STRONG

Our trick to prepping chives in a snap? Gather them into a bunch and, using kitchen shears, snip into small pieces. If you don't have kitchen shears, wrap with a rubber band and thinly slice, moving the rubber band down as you go.

BUST OUT

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

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Broccoli Florets **8 oz** | **16 oz**
- Chives **¼ oz** | **½ oz**
- Beef Tenderloin* **10 oz** | **20 oz**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Beef Demi-Glace **1** | **2**
- Sour Cream **2 TBSP** | **4 TBSP**

* Beef 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 **potatoes** into ½-inch pieces (no need to peel). If necessary, cut **broccoli florets** into 1-inch pieces. Mince **chives**.



2 COOK POTATOES Place **potatoes** in a large pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until very tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain. Return potatoes to pot and add **sour cream**, half the **chives**, and **1 TBSP butter** (2 TBSP for 4 servings). Mash, adding splashes of reserved cooking liquid as needed, until smooth and creamy; season with **salt** and **pepper**. Cover to keep warm.



3 ROAST BROCCOLI While potatoes cook, toss **broccoli** on a baking sheet with a large drizzle of **olive oil, salt, and pepper**. Roast, tossing halfway through, until browned and slightly crispy, 15-20 minutes.



4 COOK BEEF Meanwhile, pat **beef** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add beef and cook until a crust begins to form, 4-7 minutes per side. Remove from heat; set beef aside to rest. Wipe out pan.



5 MAKE SAUCE Add half the **vinegar** (use the rest however you like), **demi-glace**, and ¼ **cup water** (⅓ cup for 4 servings) to same pan over medium-high heat. Bring to a simmer and cook until thickened, 2-3 minutes. Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt** and **pepper**.



6 SERVE Divide **beef, broccoli, and potatoes** between plates. Drizzle beef with **sauce**. Garnish with remaining **chives**.

KICK IT UP

Love spicy food? Before serving, toss broccoli florets with a pinch of chili flakes.

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