



# CHERRY BALSAMIC SIRLOIN with Herby Roasted Fingerling Potatoes and Roasted Brussels Sprouts



HELLO  
HERBES DE PROVENCE  
The floral spice blend from the south of France gives roasted potatoes a certain *je ne sais quoi*.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 860

-  Fingerling Potatoes
-  Shallot
-  Brussels Sprouts
-  Dried Cherries
-  Beef Demi-Glace  
(Contains: Milk)
-  Herbes de Provence
-  Balsamic Vinegar
-  Sirloin Steak
-  Cherry Preserves

## START STRONG

To get a restaurant-quality sear on your steak, don't move it around after you place it into the hot pan. We know it's tempting, but a deep-brown crust requires maximum steak-to-pan contact.

## BUST OUT

- 2 Baking sheets • Large pan
- Aluminum foil • Kosher salt
- Paper towels • Black pepper
- Olive oil (5 tsp | 5 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Fingerling Potatoes **12 oz** | **24 oz**
- Herbes de Provence **1 tsp** | **1 tsp**
- Shallot **1** | **2**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Brussels Sprouts **8 oz** | **16 oz**
- Sirloin Steak\* **14 oz** | **28 oz**
- Dried Cherries **1 oz** | **2 oz**
- Cherry Preserves **2 TBSP** | **4 TBSP**
- Beef Demi-Glace **1** | **1**

\* 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 POTATOES

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Halve **potatoes** lengthwise. Toss on a baking sheet with a large drizzle of **olive oil, Herbes de Provence, salt,** and **pepper**; arrange cut sides down.



## 2 ROAST POTATOES AND SHALLOT

Halve, peel, and thinly slice **shallot**. Toss on a piece of foil with a drizzle of **olive oil,** half the **vinegar, salt,** and **pepper**. Cinch into a packet and place on baking sheet with **potatoes**. Roast on middle rack until tender, about 30 minutes.



## 3 PREP AND ROAST BRUSSELS SPROUTS

Meanwhile, trim and halve **Brussels sprouts**. Toss on a separate baking sheet with a large drizzle of **oil, salt,** and **pepper**. Arrange cut sides down and roast on top rack until tender and slightly crispy, 15-20 minutes.



## 4 COOK STEAK

Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add steak and cook until browned on first side, 3-6 minutes. Flip and add **1 TBSP butter** to pan. Cook until steak reaches desired doneness, 3-6 minutes more. Turn off heat; transfer to a cutting board to rest.



## 5 MAKE PAN SAUCE

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **cherries** and cook until slightly softened, about 30 seconds. Stir in **preserves, demi-glace, ¼ cup water** (½ cup for 4 servings), and remaining **vinegar**. Simmer until thickened, 3-5 minutes. Turn off heat. Stir in **1 TBSP butter** and any **resting juices** from steak. Season with **pepper**.



## 6 FINISH AND SERVE

Toss together roasted **Brussels sprouts** and **shallot** (along with any juices). Thinly slice **steak** against the grain. Divide veggies, steak, and **potatoes** between plates. Top steak with **sauce** and serve.

## ALLIUM-AZING!

Next time, try sweet roasted shallots on a sandwich or stirred into mashed potatoes.

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