



SIRLOIN WITH CHIVE BUTTER SAUCE

with Crispy Parmesan Potato Rounds and Blood Orange Salad



HELLO
BLOOD ORANGE
 This sunset-hued citrus adds a burst of sweetness to your green salad.



Yukon Gold Potatoes



Blood Oranges



Chives



Spring Mix Lettuce



Garlic



Sirloin Steak



Parmesan Cheese
 (Contains: Milk)

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690

START STRONG

Don't toss your orange peels! Mix into drinks for a citrusy note, or store a piece with your brown sugar to keep it moist.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Medium bowl
- Vegetable oil (5 tsp)
- Butter (3 TBSP)
(Contains: Milk)
- Olive oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Yukon Gold Potatoes 24 oz
- Garlic 4 Cloves
- Blood Oranges 2
- Chives ½ oz
- Sirloin Steak* 28 oz
- Parmesan Cheese ½ Cup
- Spring Mix Lettuce 4 oz

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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1 BAKE POTATOES

Adjust rack to top position and preheat oven to 450 degrees. Lightly oil a baking sheet. **Wash and dry all produce.** Slice **potatoes** crosswise into ¼-inch-thick rounds. Toss on prepared sheet with a large drizzle of oil, **salt**, and **pepper**. Bake on top rack until lightly browned and tender, about 20 minutes.



4 FINISH POTATOES

Once **potatoes** have roasted 20 minutes, evenly sprinkle with **Parmesan**. Return to oven until cheese is browned and melted, 5-10 minutes.



2 PREP

Meanwhile, mince or grate **garlic**. Peel **blood oranges**, then slice crosswise into rounds. Thinly slice **chives**.



5 MAKE SAUCE

Melt **3 TBSP butter** in pan used to cook steak over medium heat. Add **garlic** and cook until fragrant, about 30 seconds. Reduce heat to low, then stir in **chives** until thoroughly combined. Turn off heat. Season generously with **salt** and **pepper**.



3 COOK STEAK

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



6 FINISH AND SERVE

In a medium bowl, combine **blood orange rounds**, **lettuce**, a large drizzle of **olive oil**, **salt**, and **pepper**. Slice **steak** against the grain. Divide salad, **potatoes**, and steak between plates. Top steak with **sauce**.

FRESH TALK

What's your favorite potato preparation?

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