



SIRLOIN AND HORSERADISH CREAM SAUCE

with Garlic Bread and Roasted Carrots



HELLO

HORSERADISH CREAM SAUCE

This zesty condiment adds cool contrast and subtle heat.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 800



Carrots



Scallions



Horseradish Powder



Demi Baguettes
(Contains: Wheat)



Beef Stock Concentrate



Yellow Onion



Sour Cream
(Contains: Milk)



Garlic Powder



Sirloin Steak

START STRONG

Want to switch things up? Turn this dish into a sandwich! Thinly slice steak and layer between the garlic bread halves with a spoonful of onion and a dollop of horseradish sauce. Serve the carrots on the side (or pile on top for a fully loaded experience).

BUST OUT

- Peeler
- Large pan
- 2 Small bowls
- Baking sheet
- Paper towels
- Butter (4 TBSP | 8 TBSP)
(Contains: Milk)
- Vegetable oil (4 tsp | 8 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Carrots 3 | 6
- Yellow Onion 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Horseradish Powder ½ tsp | 1 tsp
- Garlic Powder ½ tsp | 1 tsp
- Demi Baguettes 2 | 4
- Sirloin Steak* 12 oz | 24 oz
- 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 middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim and peel **carrots**, then slice into ½-inch-thick pieces on a diagonal. Halve, peel, and thinly slice **onion**.



4 ROAST CARROTS

Toss **carrots** on a baking sheet with a drizzle of **oil, salt, and pepper**. Roast until browned and tender, about 20 minutes.



2 MAKE HORSERADISH CREAM

In a small bowl, combine **sour cream, scallion whites, ½ tsp horseradish powder** (we sent more), and **1 TBSP water**. Season with **salt**.



5 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, 3-6 minutes per side. Turn off heat; remove from pan and set aside. Let rest at least 5 minutes before serving.



3 MAKE GARLIC TOAST

In a small microwave-safe bowl, microwave **3 TBSP butter** until softened, about 10 seconds. Stir in **½ tsp garlic powder** (we sent more) and a pinch of **salt**. Halve **baguettes**, then toast in a toaster or toaster oven until lightly browned. Spread garlic butter onto toasts, then cut each half on a diagonal.



6 FINISH AND SERVE

Heat another drizzle of **oil** in same pan over medium-high heat. Add **onion, ½ tsp sugar, salt, and pepper**. Cook, stirring, until softened, 3-5 minutes. Stir in **stock concentrate** and **2 TBSP water**; simmer for 1 minute. Turn off heat. Stir in **1 TBSP butter**. Divide **steak, carrots, and garlic bread** between plates. Top steak with onion. Garnish with **scallion greens**. Serve with **horseradish cream** on the side.

LET'S TOAST

Everything is better when crispy, golden garlic bread is involved.

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