












SEARED SIRLOIN STEAK AND DEMI-GLACE SAUCE with Caramelized Onion Mashed Potatoes and Green Salad



HELLO
YUKON GOLD POTATOES
 With extra-tender skin and flesh that tastes as buttery as it looks, these spuds help you strike culinary gold.

PREP: 15 MIN | TOTAL: 50 MIN | CALORIES: 800

- 
Yellow Onion
- 
Yukon Gold Potatoes
- 
Dried Cranberries
- 
Sirloin Steak
- 
Spring Mix Lettuce
- 
Shallot
- 
Lemon
- 
Sour Cream
(Contains: Milk)
- 
Beef Demi-Glace
(Contains: Milk)

START STRONG

If you have a medium nonstick pan, break it out for caramelizing your onion and shallot in step 2. This'll ensure even browning without your ingredients sticking to the bottom of the pan. If not, just give the ingredients an extra stir while cooking.

BUST OUT

- 2 Medium bowls
- Medium pan
- Paper towels
- Medium pot
- Large bowl
- Strainer
- Olive oil (2 tsp)
- Potato masher
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Yellow Onion 1 | 2
- Shallot 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Lemon 1 | 2
- Dried Cranberries 1 oz | 2 oz
- Sour Cream 2 TBSP | 4 TBSP
- Sirloin Steak 14 oz | 28 oz
- Beef Demi-Glace 1 | 2
- Spring Mix Lettuce 2 oz | 4 oz

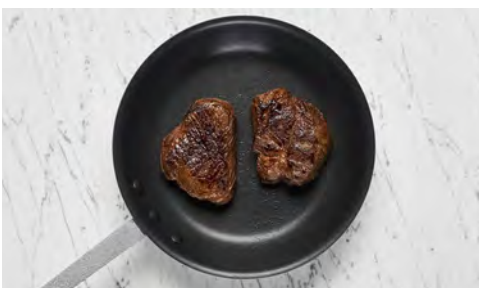
WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



1 PREP Wash and dry all produce. Halve, peel, and thinly slice **onion**. Halve, peel, and thinly slice **shallot**. Mince a few slices until you have 3 TBSP minced shallot. Dice **potatoes** into ½-inch pieces. Halve **lemon**. Place **cranberries** in a medium bowl with enough **hot water** to cover by 1 inch.



4 COOK STEAK Pat **steak** dry with a paper towel, then season all over with **salt** and **pepper**. Heat a drizzle of **oil** in same pan used to caramelize onion and shallot over medium-high heat. Add steak and cook to desired doneness, 4-8 minutes per side. Turn off heat. Remove steak from pan and set aside to rest for 5 minutes. Rinse and wipe out pan.



2 CAMELIZE Heat a large drizzle of **oil** in a medium pan over medium-high heat. Add **onion** and **sliced shallot** and cook, stirring, until browned and softened, 15-20 minutes. (**TIP:** If pan seems dry, add a splash of water.) Turn off heat; transfer to another medium bowl. Season with **salt** and **pepper**. Rinse and wipe out pan.



5 MAKE SAUCE Heat **1 TBSP butter** in same pan over low heat until melted. Add **minced shallot** and cook until softened, 1-2 minutes. Stir in **demi-glace** and **¼ cup water**. Simmer until slightly thickened, 1-2 minutes. Turn off heat. Stir in 1 TBSP butter and any **resting juices** from steak. Season with **salt** and **pepper**.



3 COOK AND MASH POTATOES Place **potatoes** in a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil and cook until potatoes are tender, about 15 minutes. Drain and return to pot; mash with a potato masher or fork until smooth. Stir in **sour cream**, **1 TBSP butter**, **salt**, and **pepper**. Keep covered until ready to serve.



6 FINISH AND SERVE In a large bowl, toss together **lettuce**, **cranberries** (draining before adding), juice from half the **lemon**, and a drizzle of **olive oil**. Season with **salt**, **pepper**, and more lemon juice, if desired. Stir caramelized **onion and shallot** into **potatoes**. Divide salad, potatoes, and **steak** among plates. Top steak with **sauce**.

GO GOLDEN

Use caramelized onions as a topping for burgers or flatbreads, or toss into pasta.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

WK2NJ-16