



Cooking Made Easy

hellofresh.com | hello@hellofresh.com



F E B Share your masterpiece! Tag your photos with #HelloFreshPics and share on 2015 You'll be entered into our weekly photo contest!

Peppercorn Steak

with Roasted Baby Potatoes & Creamed Spinach



We all love a creamy peppercorn sauce. Pour it over juicy sliced steak and roast potatoes and you'll have the ultimate dish for Valentine's Day.

30 min

level 1

gluten-free

spicy

nut free



Sirloin Steak



Baby Spinach



Baby Red Potatoes



Stock Concentrate



Sour Cream



Shallot

Ingredients

	2 Person	4 Person
Sirloin Steak	1	2
Spinach	8 oz	16 oz
Baby Red Potatoes	10 oz	20 oz
Shallot	1	2
Sour Cream	7) 4 T	8 T
Stock Concentrate	1	2
Cracked Black Pepper*	½ t	1 t
Butter*	7) 1 T	2 T
Olive Oil*	2 T	4 T

*Not included

Allergens

7) Milk

Nutrition per person Calories: 570 | Carbs: 42 g | Fat: 27 g | Protein: 45 g | Fiber: 7 g

1



1 Preheat oven to 400 degrees. Take the **steak** out of the fridge to bring to room temperature. Toss the **baby potatoes** with 1 tablespoon **olive oil** and a pinch of **salt** and **pepper** and spread them out on a baking sheet. Roast for 25-30 minutes, until golden brown and easily pierced with a knife. **Hint:** If the potatoes are too big, cut them into quarters!

2 Meanwhile, finely mince the **shallot**.

3



3 Heat 1 tablespoon **butter** in a large pan over medium heat. Add the **spinach** and season with **salt** and **pepper**. Cook, tossing, until wilted, about 5 minutes. Add a splash of **water** and **half the sour cream**. Stir to combine and season with **salt** and **pepper**. Set aside off the heat and cover to keep warm.

4 Season the **steak** with **salt** and **pepper**. Heat 1 tablespoon **oil** in a pan over medium heat. Sear the steak for 4-6 minutes per side (depending on thickness), until golden brown. Set aside to rest.

4



5 In the same pan you cooked the steak in, add the **shallots** and cook for a minute or two. Add the **stock concentrate**, ½ cup **water**, ¼-½ teaspoon **cracked black pepper** and a pinch of **salt**. Cook over medium heat until reduced until slightly thickened. Add the **remaining sour cream** and stir to combine. Season with **salt** and **pepper**. Simmer until slightly thickened.

6 Thinly slice the **steak** against the grain. Spoon the **peppercorn sauce** over the steak and serve with **creamed spinach** and **roasted potatoes** to the side.

5



Tip: Cracking black pepper yourself imparts so much more flavor and it's super easy! Place some whole peppercorns in a plastic bag and smash with the bottom of a pot, a rolling pin, or a mallet.