



Cooking Made Easy

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Steak Sandwiches

with Horseradish Cream & Roasted Tomato-Watercress Salad



There's nothing like slices of juicy steak in a crusty ciabatta sandwich. Tangy horseradish cream is a classic condiment, and sweet red onions, perfectly bitter watercress, and roasted tomatoes really round out this take on a steakhouse dish.



40 min



level 1



nut free



Sirloin Steak



Horseradish Powder



Sour Cream



Balsamic Vinegar



Red Onion



Roma Tomato



Thyme



Dijon Mustard



Watercress



Ciabatta

Ingredients	2 People	4 People
Sirloin Steak	1	2
Ciabatta	1) 2)	4
Horseradish Powder	1 T	2 T
Sour Cream	2 T	4 T
Balsamic Vinegar	2 T	4 T
Roma Tomato	1	2
Thyme	1 sprig	2 sprigs
Dijon Mustard	1 T	2 T
Watercress	4 oz	8 oz
Red Onion	1	2
Olive Oil*	1 ½ T	3 T

*Not Included

Allergens

- 1) Wheat
- 2) Soy
- 3) Milk

Tools

Baking Sheet, Small Bowl, Medium Pan, Medium Bowl

Ruler

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Nutrition per person Calories: 708 cal | Carbs: 67 g | Fat: 27 g | Protein: 49 g | Fiber: 5 g



1 Preheat oven to 400 degrees and remove the **steak** from the refrigerator and allow to come to room temperature. Strip the **thyme leaves** off the sprig. Quarter the **tomato** and toss on a baking sheet with ½ tablespoon **olive oil**, the **thyme leaves**, and a pinch of **salt** and **pepper**. Place in the oven to roast for 20-25 minutes, until softened and slightly caramelized.



2 Meanwhile, halve, peel, and thinly slice the **red onion**. In a small bowl, combine the **sour cream** with 1 teaspoon **mustard** (or to taste), **horseradish powder**, and a pinch of **salt** and **pepper**. Set aside.



3 Heat ½ tablespoon **olive oil** in a medium pan over medium heat. Season the **steak** with **salt** and **pepper** on both sides. Sear the steak for 6-7 minutes per side, until browned and cooked to desired doneness. Remove from the pan and set aside for 5 minutes to rest.



4 While the steak rests, add the **red onion** to the same pan you cooked the steak in. Cook, tossing, over medium heat for about 5 minutes, until softened. Stir **half the watercress** and **half the balsamic vinegar** into the onions and cook for about 1 minute, until watercress is slightly wilted. Season with **salt** and **pepper**. Meanwhile, halve each **ciabatta** and place them on the baking sheet in the oven to toast for about 5 minutes.

5 Remove the baking sheet from the oven. Thinly slice the **steak** against the grain. In a medium bowl, toss the **remaining watercress** with ½ tablespoon **olive oil**, **remaining balsamic**, **roasted tomatoes**, **salt**, and **pepper**.

6 Spread the **horseradish cream** on the **toasted ciabatta**. Top with **sliced steak** and **wilted watercress mixture**. Serve alongside the **watercress-tomato salad**. Enjoy!