



More than Food

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Seared Steak and Crispy Potato Salad with Tomatoes, Green Beans, and Shallot Pan-Sauce



Our Spanish-inspired potato salad boasts crispy potatoes, briny olives, and crisp green beans for a potato salad like you've never had before. It's hard to compete with a juicy pan-seared steak, but this salad definitely gives that steak a run for its money.



35 min



level 2



dairy free



gluten free



nut free



Sirloin Steak



Yukon Potatoes



Green Beans



Grape Tomatoes



Mixed Olives



Shallot



Oregano



Balsamic Vinegar



Beef Stock Concentrate



Garlic

Ingredients

	2 People	4 People
Sirloin Steak	1	2
Yukon Potatoes	12 oz	24 oz
Green Beans	4 oz	8 oz
Grape Tomatoes	1 bunch	2 bunches
Mixed Olives	1 oz	2 oz
Shallot	1	2
Oregano	1 sprig	2 sprigs
Balsamic Vinegar	1 T	2 T
Beef Stock Concentrate	1	2
Garlic	2 cloves	4 cloves
Olive Oil*	2 ½ T	5 T

*Not Included

Allergens

none

Tools

Medium Pot, Strainer,
Large Pan, Baking Sheet

Ruler

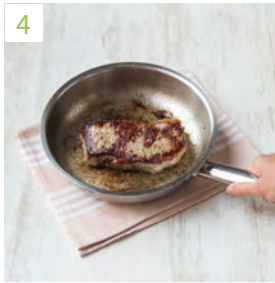
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Nutrition per person Calories: 607 cal | Carbs: 13 g | Fat: 28 g | Protein: 44 g | Fiber: 2 g



1 Preheat oven to 375 degrees. Remove the **steak** from the fridge and allow to come to room temperature. Cut the **potatoes** into 1/2-inch cubes. Place the **potatoes** in a medium pot with a large pinch of **salt** and cover with water. Bring to a boil and cook for 10-12 minutes, until fork-tender. Drain and set aside.

2 Meanwhile, halve the **tomatoes**. Trim and halve the **green beans**. Chop the **oregano leaves** and **olives**. Finely dice the **shallot**. Mince or grate the **garlic**.

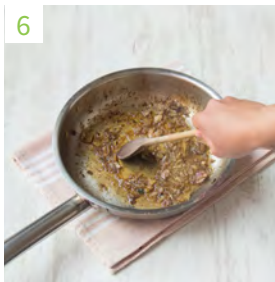


3 Heat ½ tablespoon **olive oil** in a large pan over medium-high heat. Add the **green beans** and cook, tossing, 6-8 minutes, until soft. Season with **salt** and **pepper**. Add the **tomatoes** to the pan and cook, tossing, another 3 minutes. Set aside.

4 Sear the steak: heat ½ tablespoon **olive oil** in the same pan over medium-high heat. Season the **steak** on all sides with **salt** and **pepper**. Add the **steak** to the pan and cook 3-4 minutes per side, until golden brown. Transfer to a baking sheet and place in the oven to finish cooking for 7-10 minutes, until cooked to desired doneness. Set aside to rest for 5 minutes.



5 Make the crispy potato salad: while the steak rests, heat 1 tablespoon **olive oil** in the same pan you cooked the steak in over medium-high heat. Add the **boiled potatoes** to the pan and cook, tossing, for 4-5 minutes, until golden brown and slightly crispy. Add the **garlic** and **oregano** to the pan and cook 30 seconds, until fragrant. Season with **salt** and **pepper**. Toss the **olives, tomatoes, green beans** and **1 tablespoon balsamic** into the pan and cook another 1-2 minutes, until heated through. Set aside and cover to keep warm.



6 Make the shallot pan sauce: in the same pan, heat ½ tablespoon **oil** over medium heat. Add the **shallot** and cook 2-3 minutes, until softened. Add the **stock concentrate** and ½ **cup water** to the pan. Simmer sauce until thickened, about 3 minutes. Taste and season with **salt** and **pepper**.

7 Slice the **steak** against the grain and serve alongside the **warm potato salad**, drizzled with the **shallot pan sauce**. Enjoy!