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Peppercorn Steak

with Crispy Roasted Potatoes & Creamed Kale

Creamy peppercorn sauce over juicy steak is date night perfection. It's impossible to mess up, yet bound to impress! Classic roasted potatoes and greens complete the ultimate Valentine's Day dinner.



35 min



level 1



nut free



gluten free



Sirloin Steak



Kale



Yukon Potatoes



Shallot



Sour Cream



Beef Stock Concentrate



Black Peppercorns

Ingredients	2 People	4 People
Sirloin Steak	12 oz	24 oz
Kale	4 oz	8 oz
Yukon Potatoes	12 oz	24 oz
Shallot	1	2
Sour Cream 1)	1 oz	2 oz
Beef Stock Concentrate	1	2
Black Peppercorns	1 t	1 t
Butter* 1)	½ T	1 T
Olive Oil*	1 T	2 T

*Not Included

Allergens

1) Milk

Tools

Large Pan,
Baking Sheet,
Medium Pan

Ruler

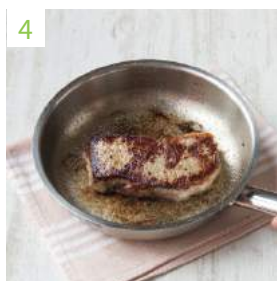
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Nutrition per person Calories: 647 cal | Fat: 35 g | Sat. Fat: 14 g | Protein: 42 g | Carbs: 43 g | Sugar: 6 g | Sodium: 551 mg | Fiber: 7 g

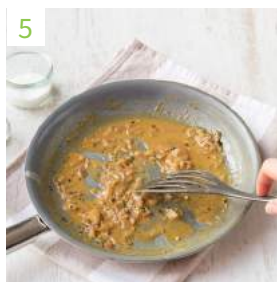
Make sure to wash and dry produce before prepping or cooking!



1 Prep the ingredients: Preheat the oven to 400 degrees. Cut the **potatoes** into ¾-inch wedges. Remove the ribs and stems from the **kale** and slice or tear the leaves into 1-inch pieces. Halve, peel, and mince the **shallot**. Using a flat mallet or a pan, crush the **peppercorns** inside their bag until coarsely ground.



2 Roast the potatoes: Toss the **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Place in the oven for 30-35 minutes, tossing halfway through cooking, until the potatoes are tender and golden brown.



3 Cook the kale: Heat **1/2 Tablespoon butter** in a large pan over medium heat. Add the **kale** and a splash of water to the pan. Cook, tossing, for 4-5 minutes, until very soft. Season with **salt** and **pepper**. Set aside off the heat, but keep the kale in the pan.



4 Cook the steak: Heat a drizzle of **oil** in a medium pan over medium-high heat. Season the **steak** on all sides with **salt** and **pepper**. Add the steak to the pan and cook for 4-7 minutes per side, until cooked to desired doneness. Set aside to rest for 5 minutes.

5 Make the peppercorn sauce: Heat another drizzle of **oil** in the same pan you cooked the **steak** in. Add the **shallot** and ¼ **teaspoon crushed peppercorn** (or more, to taste) to the pan. Cook, tossing, for 2-3 minutes, until softened. Add the **stock concentrate** and ½ **cup water** to the pan and scrape up any browned bits from the bottom of the pan. Bring to a simmer and reduce until slightly thickened, about 2-3 minutes. Remove the pan from the heat, then stir in **half the sour cream**.

6 Cream the kale: Reheat the **kale** over medium heat, then remove from the heat and stir in the **remaining sour cream**. Season with **salt** and **pepper**.

7 Finish and plate: Slice the **steak** against the grain, then serve alongside the **roasted potatoes** and **creamed kale**. Drizzle the steak with the **peppercorn sauce** and enjoy!