



# BEEF TENDERLOIN WITH TANGY SHALLOT SAUCE

plus Mashed Potatoes & Broccoli Salad

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



10 oz | 20 oz  
Beef Tenderloin  
Steak



8 oz | 16 oz  
Broccoli Florets



1 | 2  
Shallot



5 tsp | 10 tsp  
Red Wine  
Vinegar



2 tsp | 4 tsp  
Dijon Mustard



2 | 4  
Chicken Stock  
Concentrates



2 | 4  
Plum Jam



2 oz | 4 oz  
Mixed Greens



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

## HELLO

### SHALLOT

This mini member of the onion family  
balances savory and sweet.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 890



## THAT'S MY JAM

If the plum jam doesn't immediately dissolve when you stir it into the pan in Step 6, keep stirring to ensure it melts to form a smooth (tangy!) sauce.

## BUST OUT

- Large pot
- Strainer
- Baking sheet
- Paper towels
- Large pan
- 2 Small bowls
- Plastic wrap
- Whisk
- Medium bowl

- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Olive oil (2 TBSP | 4 TBSP)
- Butter (3 TBSP | 5 TBSP)

Contains: Milk



## 1 START POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, about 15 minutes. Reserve **½ cup potato cooking liquid**, then drain. Return potatoes to pot.



## 2 PREP & ROAST BROCCOLI

- Meanwhile, cut **broccoli** into bite-size pieces if necessary. Halve, peel, and thinly slice **shallot**; finely chop a few slices until you have 1½ tsp (**2½ tsp for 4 servings**).
- Toss **broccoli** on a baking sheet with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



## 3 COOK BEEF

- Pat **beef\*** dry with paper towels and season generously all over with **salt and pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- Turn off heat; transfer to a cutting board. (**TIP: Cover with foil to keep warm.**) Rinse and wipe out pan.



## 4 MAKE PICKLES & DRESSING

- Meanwhile, in a small microwave-safe bowl, combine **half the vinegar (you'll use more later)**, **1 tsp sugar (2 tsp for 4 servings)**, **½ tsp water (1 tsp for 4)**, **salt**, and **pepper**. Stir in **sliced shallot**, then cover with plastic wrap. Microwave for 1 minute. Remove plastic wrap and transfer **1 TBSP pickling liquid (2 TBSP for 4)** to a separate small bowl.
- To bowl with pickling liquid, whisk in **mustard** and **2 TBSP olive oil (4 TBSP for 4)**. Season **dressing** with **salt and pepper** to taste.



## 5 FINISH POTATOES

- Mash **potatoes** with **2 TBSP butter (3 TBSP for 4 servings)** until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season generously with **salt and pepper**. Keep covered off heat until ready to serve.



## 6 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for beef over medium heat. Add **chopped shallot** and cook, stirring, until softened, 1-2 minutes.
- Stir in **jam, stock concentrates, remaining vinegar**, and **¼ cup water (½ cup for 4 servings)**. Bring to a simmer; cook, stirring occasionally, until slightly thickened, 2-3 minutes.
- Remove from heat. Stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt and pepper** to taste.



## 7 FINISH & SERVE

- In a medium bowl, combine **mixed greens, broccoli, pickled shallot (draining first)**, and as much **dressing** as you like.
- Thinly slice **beef** against the grain.
- Divide beef, **mashed potatoes**, and **salad** between plates. Spoon **sauce** over beef and serve.

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\*Beef is fully cooked when internal temperature reaches 145°.