



# STEAKHOUSE-STYLE STEAK & WEDGE SALAD

**FAST & FRESH**

Creamy Pan Sauce & Garlic Bread

**BOX TO PLATE: 15 MINUTES**

HELLO

## FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Paper towels
- Pan
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)



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



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**CALORIES: 810**

### 1 SIZZLE



**10 oz | 20 oz**  
Ranch Steak



**1 TBSP | 1 TBSP**  
Bold & Savory  
Steak Spice

- Pat **steak\*** dry and season all over with **half the Steak Spice (all for 4), salt,** and **pepper.**
- Drizzle **oil** in a very hot pan; cook **steak** to desired doneness, 3-6 minutes per side. Turn off heat; transfer **steak** to a plate. Wipe out pan.



### 2 PREP



**4 oz | 8 oz**  
Grape Tomatoes



**1 | 2**  
Baby Lettuce



**1 | 2**  
Demi-Baguette  
Contains: Soy, Wheat



**2 TBSP | 4 TBSP**  
Garlic Herb  
Butter  
Contains: Milk

- While steak cooks, **wash and dry produce.**
- Halve **tomatoes.** Trim and discard root end from **lettuce**; quarter lengthwise. Halve **baguette** lengthwise and toast until golden.
- Spread **toasted baguette** with **half the garlic herb butter**; halve on a diagonal.



### 3 SIMMER



**1 | 2**  
Beef Stock  
Concentrate



**1½ TBSP | 3 TBSP**  
Sour Cream  
Contains: Milk

- Add **¼ cup water (½ cup for 4)** and **stock concentrate** to hot pan used for steak. Cook, stirring, until thickened, 1-2 minutes.
- Remove pan from heat; stir in **sour cream** and **remaining garlic herb butter.**



### 4 SERVE



**1 | 2**  
Croutons  
Contains: Milk,  
Wheat



**3 oz | 6 oz**  
Blue Cheese  
Dressing  
Contains: Eggs, Milk



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk

- Lightly crush **croutons** in bag.
- Divide **steak, lettuce,** and **garlic bread** between plates. Top **lettuce** with **dressing, cheese, tomatoes,** and **croutons.** Spoon **sauce** over **steak.**



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