



# BEEF TENDERLOIN & BALSAMIC STEAK SAUCE

with Chive Mashed Potatoes & Roasted Asparagus

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



¼ oz | ½ oz  
Chives



6 oz | 12 oz  
Asparagus



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Beef Tenderloin  
Steak



1 | 2  
Beef Demi-Glace  
Contains: Milk



5 tsp | 5 tsp  
White Balsamic  
Vinegar



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

### HELLO

### CHIVES

Tender alliums lend a mild oniony bite to  
mashed potatoes.



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 620





## SHEAR GENIUS

Our trick to prepping chives in a snap? Gather them into a bunch and use kitchen shears to snip into small pieces.

## BUST OUT

- Large pot
- Baking sheet
- Strainer
- Paper towels
- Potato masher
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Mince **chives**. Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch pieces.



### 2 COOK POTATOES

- Place **potatoes** in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until very tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Return potatoes to pot and add **sour cream, half the chives, and 1 TBSP butter (2 TBSP for 4 servings)**. Mash, adding splashes of reserved cooking liquid as needed, until smooth and creamy. Season with **salt and pepper**. Cover to keep warm.



### 3 ROAST ASPARAGUS

- While potatoes cook, toss **asparagus** on a baking sheet with a **drizzle of olive oil, salt, and pepper**. Roast on middle rack until tender and lightly browned, 10-12 minutes.



### 4 COOK BEEF

- Meanwhile, pat **beef\*** dry with paper towels; season 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.
- Remove from heat; transfer beef to a plate to rest. Wipe out pan.



### 5 MAKE SAUCE

- Add **demi-glace, half the vinegar (all for 4 servings), and ¼ cup water (½ cup for 4)** to pan used for beef over medium-high heat. Bring to a simmer and cook until thickened, 2-3 minutes.
- Remove from heat and stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt and pepper**.



### 6 SERVE

- Divide **beef, asparagus, and mashed potatoes** between plates. Drizzle beef with **sauce**. Garnish with **remaining chives** and serve.