



# BALSAMIC-DRIZZLED SKIRT STEAK

with Garlic Herb Toasts and Pear Salad

11



## HELLO

### GARLIC HERB TOASTS

Garlic bread goes luxe when brushed with a seasoned compound butter.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 1050



## START STRONG

Make sure your pan is good and hot before adding the beef. Skirt steak needs a high temperature in order to quickly sear the surface without overcooking the center.



## BUST OUT

- Aluminum foil
- Medium bowl
- 2 Baking sheets
- Large pan
- Small bowl
- Oil (4 tsp | 8 tsp)
- Olive oil (2½ TBSP | 5 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

• Pear	1   2
• Demi-Baguettes	2   4
• Button Mushrooms	4 oz   8 oz
• Skirt Steak	12 oz   24 oz
• Garlic Herb Butter	1 TBSP   2 TBSP
• Balsamic Vinegar	2 TBSP   4 TBSP
• Chicken Demi-Glace	1   2
• Arugula	2 oz   4 oz
• Ricotta Salata	2 oz   4 oz

## HELLO WINE



PAIR WITH

The Needle Paso Robles  
Cabernet Sauvignon, 2015

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## 1 BAKE PEAR AND BREAD

**Wash and dry all produce.** Preheat oven to 400 degrees. Halve and core **pear**; cut into ½-inch wedges. Cut one **baguette** into ½-inch cubes. Place pear and baguette cubes on separate sides of a foil-lined baking sheet. Toss each with **salt**, **pepper**, and a drizzle of **oil**. Bake until baguette is crispy and pear has softened a bit, about 10 minutes.



## 4 TOAST GARLIC BREAD

Meanwhile, halve remaining **baguette** lengthwise, then cut in half crosswise to create quarters. Place on another baking sheet cut-sides up. Put **1 TBSP olive oil** and **1 TBSP garlic herb butter** in a small bowl (about half the butter—use the rest as you like). Warm in microwave until melted, about 30 seconds. Drizzle over baguette quarters. Toast in oven until golden, 6-7 minutes.

## 2 COOK MUSHROOMS

**Trim**, then thinly slice **mushrooms**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add mushrooms and cook until tender, about 7 minutes. Remove from pan and set aside. Once **pear** and **baguette cubes** have baked 10 minutes, remove cubes from sheet and set aside. Flip pear and continue baking until browned, another 10 minutes.



## 5 MAKE SAUCE

Add **½ cup water**, **1 tsp balsamic vinegar** (we'll use the rest in the next step), **demi-glace**, and **mushrooms** to same pan over medium-high heat. Stir, scraping up any browned bits on bottom of pan. Bring to a simmer, then reduce heat to low and let reduce to a saucy consistency, about 1 minute.

## 3 COOK STEAK

Heat a drizzle of **oil** in pan used for mushrooms over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-5 minutes per side. Remove from pan and let rest at least 5 minutes before thinly slicing against the grain.



## 6 TOSS SALAD AND SERVE

Toss together **arugula**, **baguette cubes**, remaining **balsamic vinegar**, and **1½ TBSP olive oil** in a medium bowl. Season with **salt** and **pepper**. Divide **steak**, **salad**, and **garlic bread** between plates. Drizzle **sauce** over steak. Top salad with **pear** and crumble **ricotta salata** over.

## MAGNIFICENT!

Use the toasts to swipe up the rich sauce and juices from the steak.