



BALSAMIC & FIG BEEF TENDERLOIN

with Garlic Mashed Potatoes & Rosemary Breadcrumb Brussels Sprouts

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



8 oz | 16 oz
Brussels Sprouts



1 | 1
Shallot



¼ oz | ¼ oz
Rosemary



1 Clove | 2 Cloves
Garlic



2 TBSP | 2 TBSP
Sour Cream
Contains: Milk



¼ Cup | ¼ Cup
Panko Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Beef Tenderloin



1 | 2
Beef Stock
Concentrate



2 TBSP | 4 TBSP
Fig Jam



5 tsp | 10 tsp
Balsamic Vinegar

HELLO

BRUSSELS SPROUTS

These tiny green globes are members of the cabbage family.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 750



ON THE BACK BURNER

To make sure that your mashed potatoes are served warm, we suggest keeping the pot on low heat until you're ready to serve. Just be sure to cover it first! This way, the potatoes stay nice and creamy.

BUST OUT

- Medium pot
- Strainer
- Potato masher
- Medium pan
- Medium bowl
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Trim and halve **Brussels sprouts** lengthwise. Halve, peel, and mince **shallot** until you have 2 TBSP (3 TBSP for 4 servings). Strip **rosemary leaves** from stems; mince leaves until you have 1 tsp (2 tsp for 4). Peel and mince or grate **garlic**.



4 ROAST BRUSSELS SPROUTS

- Toss **Brussels sprouts** on a baking sheet with a large drizzle of **olive oil, salt, and pepper**. Roast on top rack until browned and crispy, 15-20 minutes.
- Add to bowl with **toasted panko**; toss to combine. Season with half the **minced rosemary, salt, and pepper**.



2 MAKE MASHED POTATOES

- Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve ½ cup **potato cooking liquid**; drain.
- Melt 2 TBSP **butter** (4 TBSP for 4 servings) in empty pot over medium heat. Add **garlic**; cook until fragrant, 30 seconds. Add potatoes and **sour cream**; mash until smooth, adding splashes of reserved cooking liquid as needed. Season with **salt and pepper**.



5 COOK BEEF

- While Brussels sprouts roast, pat **beef*** dry with paper towels; season all over with **salt and pepper**.
- Heat a large drizzle of **oil** in pan used for panko over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side. Turn off heat; remove from pan and set aside to rest for at least 5 minutes. Wipe out pan.



3 TOAST PANKO

- While potatoes cook, heat a drizzle of **olive oil** in a medium, preferably nonstick, pan over medium-high heat. Add **panko** and season with **salt and pepper**. Cook, stirring often, until golden brown, 3-5 minutes. Turn off heat; transfer panko to a medium bowl. Wipe out pan.



6 MAKE SAUCE & SERVE

- Melt 1 TBSP **butter** in same pan over medium heat. Add **minced shallot**; cook until fragrant, 1-2 minutes. Stir in **stock concentrate, jam, vinegar, 2 TBSP water** (4 TBSP for 4 servings), any **resting juices** from beef, and remaining **minced rosemary** to taste. Cook until slightly thickened, 1-2 minutes. Season with **salt and pepper**.
- Divide **potatoes, Brussels sprouts, and beef** between plates. Top beef with **sauce** and serve.

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