



BALSAMIC FIG SIRLOIN

with Rosemary Fingerlings and Garlicky Green Beans



HELLO

BALSAMIC FIG SAUCE

A new kind of sweet 'n' sour sauce with vinegary tang and jammy fruit flavor

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 660



Fingerling Potatoes



Shallot



Green Beans



Balsamic Vinegar



Fig Jam



Rosemary



Garlic



Sirloin Steak



Beef Stock Concentrate

START STRONG

To get ahead of the game in step 5, whisk together the water, vinegar, stock concentrate, and jam in a bowl before you start cooking. This'll help eliminate scrambling to open packets.

BUST OUT

- 2 Baking sheets
- Kosher salt
- Paper towels
- Black pepper
- Large pan
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

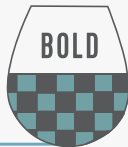
- Fingerling Potatoes **12 oz** | **24 oz**
- Rosemary **¼ oz** | **¼ oz**
- Shallot **1** | **1**
- Garlic **2 Cloves** | **4 Cloves**
- Green Beans **6 oz** | **12 oz**
- Sirloin Steak* **14 oz** | **28 oz**
- Balsamic Vinegar **5 tsp** | **5 tsp**
- Beef Stock Concentrate **1** | **2**
- Fig Jam **2 TBSP** | **4 TBSP**

* Steak is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **potatoes** lengthwise. Strip **rosemary leaves** from stems; chop leaves. Halve, peel, and mince half the **shallot** (mince whole shallot for 4 servings). Slice **garlic**.



4 COOK STEAK

Meanwhile, pat **steak** dry with paper towels. Season generously all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steak and cook until browned but not yet cooked through, 3-6 minutes per side. Turn off heat; wipe out pan. Transfer steak to sheet with **green beans**; roast until steak is cooked to desired doneness, 4-7 minutes. (If green beans finish first, remove from sheet and continue roasting steak.) Set steak aside to rest.

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2 ROAST POTATOES

On a baking sheet, toss **potatoes** with a large drizzle of **olive oil**, a pinch of **chopped rosemary**, **pepper**, and a few big pinches of **salt**. Roast on top rack until tender and lightly crisped, 20-25 minutes.



5 MAKE SAUCE

Heat a drizzle of **oil** in pan used for steak over medium-high heat. Stir in **minced shallot** and a pinch of remaining **chopped rosemary**. Cook, stirring, until fragrant, 30-60 seconds. Stir in **¼ cup water** (½ cup for 4 servings), half the **vinegar** (use all for 4), **stock concentrate**, and **jam**. Bring to a simmer and cook until thickened, 2-3 minutes. Turn off heat. Stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.



3 ROAST GREEN BEANS

On a second baking sheet, toss **green beans** and **garlic** with a drizzle of **olive oil**, **salt**, and **pepper**. Once potatoes have roasted for 10 minutes, place green beans on middle rack. Roast until tender, 12-15 minutes.



6 SERVE

Slice **steak** against the grain. Divide between plates with **potatoes** and **green beans**. Top steak with **sauce**.

HAUTE TAKE

Have any leftover rosemary? Fold it into a French herb omelette tomorrow morning.

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