



BALSAMIC ROSEMARY SKIRT STEAK

with Garlic Herb Toasts and a Roasted Pear Salad



HELLO
GARLIC HERB TOASTS
 Garlic bread goes luxe when brushed with a flavorful compound butter.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 980

- Pear
- Garlic Herb Butter (Contains: Milk)
- Rosemary
- Balsamic Vinegar
- Chicken Demi-Glace (Contains: Milk)
- Demi-Baguettes (Contains: Wheat)
- Shallots
- Skirt Steak
- Arugula
- Ricotta Salata (Contains: Milk)

START STRONG

Make sure your pan is nice 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
- Small bowl
- Large pan
- Oil (4 tsp | 8 tsp)
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

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

- Pear 1 | 2
- Demi-Baguettes 2 | 4
- Shallots 2 | 4
- Rosemary ¼ oz | ¼ oz
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Skirt Steak 12 oz | 24 oz
- Balsamic Vinegar 3 tsp | 5 tsp
- Chicken Demi-Glace 1 | 2
- Arugula 2 oz | 4 oz
- Ricotta Salata 2 oz | 4 oz

HELLO WINE



PAIR WITH

Arrière-Ban Appellation Lussac-St. Émilion Contrôlée, 2015

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1 BAKE BREAD AND PEAR 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 opposite sides of a foil-lined baking sheet. Toss each with salt, pepper, and a drizzle of oil. Bake in oven until baguette is crispy and pear has softened slightly, 8-10 minutes.



4 MAKE SAUCE Remove steak from pan and set aside to rest. Lower heat to medium and heat a drizzle of oil in same pan. Add shallots and cook, tossing, until lightly browned, 5-7 minutes. Add chopped rosemary and cook until fragrant, about 30 seconds. Stir in ½ cup water, 1 tsp vinegar (we'll use more of it later), and demi-glace, scraping up any browned bits on bottom. Simmer until thickened, 1-2 minutes. Season with pepper.

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2 PREP Meanwhile, halve, peel, and thinly slice shallots. Pick and finely chop enough rosemary leaves from stems to give you 2 tsp. Halve remaining baguette lengthwise. Place garlic herb butter in a small bowl and microwave on high until melted, about 30 seconds. Drizzle over baguette halves.



5 TOAST GARLIC BREAD AND TOSS SALAD While shallots cook, place buttered baguette halves cut-side up on another baking sheet. Toast in oven until golden brown, 6-7 minutes. Meanwhile, toss arugula, baguette cubes, 2 tsp vinegar, and 1 TBSP olive oil in a medium bowl (you'll have vinegar left over). Season with salt and pepper.



3 COOK STEAK Once pear and baguette cubes have baked 8-10 minutes, remove cubes from sheet and set aside. Flip pear and continue baking until browned, another 10-15 minutes. Meanwhile, heat a drizzle of oil in a large pan 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.



6 FINISH AND SERVE Slice steak against the grain. 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 soak up the rich sauce and juices from the steak.

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