



BAVETTE STEAK & SHERRY SHALLOT SAUCE

with Garlic Parmesan Potato Clusters & Roasted Green Beans

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Shallot



12 oz | 24 oz
Yukon Gold
Potatoes



1 tsp | 2 tsp
Garlic Powder



6 oz | 12 oz
Green Beans



1/4 Cup | 1/2 Cup
Parmesan Cheese
Contains: Milk



10 oz | 20 oz
Bavette Steak



5 tsp | 5 tsp
Sherry Vinegar



1 | 2
Beef Stock
Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

SHERRY VINEGAR

This complex-tasting vinegar adds a touch of finesse to your pan sauce.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



RAISING THE STEAKS

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

BUST OUT

- 2 Baking sheets
- Large bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Olive oil (7 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.**
- Halve and peel **shallot**; finely chop half (save other half for another use). Slice **potatoes** into ¼-inch-thick rounds.



2 MAKE POTATO CLUSTERS

- Lightly **oil** a baking sheet.
- In a large bowl, combine **potatoes**, **garlic powder**, **2 TBSP olive oil (4 TBSP for 4 servings)**, and a couple big pinches of **salt** and **pepper**; toss until potatoes are completely coated.
- Arrange potatoes on prepared sheet into clusters (about 6 slightly overlapping slices each). Roast on middle rack for 12 minutes (you'll start the green beans and add more to the sheet then).



3 ROAST POTATOES & BEANS

- Meanwhile, toss **green beans** on a second baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**.
- Once **potatoes** have roasted 12 minutes, remove from oven and sprinkle with **Parmesan**. Return to middle rack and place green beans on top rack. Roast until potatoes and green beans are tender and cheese is lightly browned, 10-12 minutes more.



4 COOK STEAK

- While veggies roast, pat **steak*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



5 MAKE SAUCE

- Heat a drizzle of **oil** in pan used for steak over medium heat. Add **shallot** and cook, stirring, until softened, 1-2 minutes. Pour in half the **vinegar (all for 4 servings)**. Simmer until reduced by half, 30 seconds.
- Stir in **stock concentrate** and **¼ cup water (⅓ cup for 4)**. Simmer until thickened, 2-3 minutes. Turn off heat.
- Stir in **sour cream** and **1 TBSP butter (2 TBSP for 4)**. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **potato clusters**, and **green beans** between plates. Top steak with **sauce** and serve.

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