



# BROWN SUGAR BOURBON STEAK

with Creamy Dijon Pan Sauce, Scallion Mashed Potatoes & Roasted Brussels Sprouts

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes



2 | 4  
Scallions



8 oz | 16 oz  
Brussels Sprouts



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Ranch Steak



1 | 2  
Beef Stock Concentrate



2 tsp | 4 tsp  
Dijon Mustard



10.8 g | 21.6 g  
McCormick® Grill Mates® Brown Sugar Bourbon Seasoning

## HELLO

### DIJON PAN SAUCE

Creamy and tangy with hints of caramelized flavor—a perfect complement to smoky-sweet steak



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 610



### MCCORMICK® GRILL MATES® BROWN SUGAR BOURBON SEASONING

Achieve the status of grill master. Our distinctive blend of brown sugar, bourbon, red pepper, garlic, onion, and salt is perfect for pork, seafood, chicken, and steak.



## THE MORE YOU KNOW

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

## BUST OUT

- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Paper towels
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces (no need to peel). Trim and thinly slice **scallions**, separating whites from greens. Trim and halve **Brussels sprouts** lengthwise.



### 4 COOK STEAK

- Meanwhile, pat **steak\*** dry with paper towels; season all over with half the **McCormick® Grill Mates® Brown Sugar Bourbon Seasoning** (you'll use the rest in the next step).
- Heat a drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board to rest.
- **TIP: Lower heat if spice blend begins to burn.**



### 2 MASH 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**, then drain and return potatoes to pot.
- Mash potatoes with half the **sour cream** (you'll use the rest later) and **1 TBSP butter**, adding splashes of reserved potato cooking liquid as needed until smooth and creamy.
- Stir in half the **scallion greens**. Season with **salt** and **pepper**. Keep covered until ready to serve.
- **4 SERVINGS: Use 2 TBSP butter.**



### 5 MAKE SAUCE

- Heat another drizzle of **oil** in same pan over medium heat. Add **scallion whites** and remaining **McCormick® Grill Mates® Brown Sugar Bourbon Seasoning**. Cook, stirring, until scallion whites are softened and fragrant, 1 minute.
- Stir in **stock concentrate** and **¼ cup water**. Simmer until slightly thickened, 2-3 minutes. Reduce heat to low and whisk in **mustard**.
- Turn off heat; stir in remaining **sour cream** and **1 TBSP butter**.
- **4 SERVINGS: Use 1/3 cup water and 2 TBSP butter.**



### 3 ROAST SPROUTS

- While potatoes cook, toss **Brussels sprouts** on a baking sheet with a drizzle of **oil** and a big pinch of **salt** and **pepper**. Roast on top rack until browned and tender, 18-22 minutes.



### 6 FINISH & SERVE

- Slice **steak** against the grain. Divide **potatoes**, **Brussels sprouts**, and steak between plates. Spoon **sauce** over steak. Sprinkle with remaining **scallion greens** and serve.