



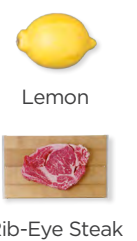
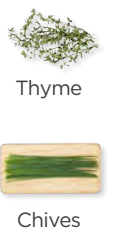
BUTTER-BASTED RIB-EYE STEAK

with Thyme-Infused Mashed Potatoes and Asparagus



HELLO
BUTTER-BASTED STEAK
 Up the richness of rib-eye by bathing it in melted butter as it cooks.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 630



START STRONG

The butter can burn in the pan if it gets too hot. To prevent this, continuously spoon it over the steak after it melts and remove the pan from heat as soon as you're done cooking to preserve its flavor.

BUST OUT

- Peeler
- Large pan
- Medium pot
- Baking sheet
- Strainer
- Potato masher
- Paper towel
- Small pot
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Asparagus **6 oz** | **12 oz**
- Thyme **¼ oz** | **½ oz**
- Chives **¼ oz** | **½ oz**
- Lemon **1** | **2**
- Rib-Eye Steak **10 oz** | **20 oz**
- Milk **1 Cup** | **2 Cups**
- Garlic Herb Butter **1 oz** | **2 oz**

HELLO WINE



PAIR WITH
The Descent
Cabernet Reserva, 2015

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1 PREHEAT BROILER AND BOIL POTATOES

Wash and dry all produce. Preheat broiler to high. Peel **potatoes**, then cut into ½-inch cubes. Place in a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 10-15 minutes. Drain thoroughly and return to pot.



4 COOK STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **steak** and cook until browned on both sides but not fully done, 2-4 minutes. Pour out any excess grease in pan. Reduce heat to low and add **butter**. Spoon butter over steak as it melts; continue until steak is cooked to desired doneness, 1-3 minutes more. Transfer steak to a plate and let rest. Remove pan from heat, keeping butter and steak juices in pan.



2 PREP REMAINING INGREDIENTS

While potatoes cook, trim woody bottom ends from **asparagus**. Pick **thyme** leaves from sprigs until you have 1 tsp; reserve remaining sprigs. Finely chop **chives**. Cut **lemon** into wedges. Pat **steak** dry with a paper towel. Season all over with **salt** and **pepper**.



5 BROIL ASPARAGUS AND MASH POTATOES

Toss **asparagus** on a baking sheet with a large drizzle of **olive oil**. Season with **salt** and **pepper**. Place under broiler; broil until tender and browned, 4-7 minutes. Remove **thyme sprigs** from **milk**. Add ¼ cup milk to **potatoes** in pot. Mash with a potato masher or fork until smooth; add more milk as needed to create a creamy consistency. Season with salt and pepper. Stir in reserved **thyme leaves**.



3 INFUSE MILK

Add **1 cup milk** (we sent more) to a small pot along with reserved **thyme sprigs**. Bring to a gentle simmer over medium heat, then reduce heat to lowest setting and keep warm until ready to use. **TIP:** Keep an eye on the milk as it heats up. It can boil over if it gets too hot.



6 FINISH AND PLATE

Slice **steak** against the grain. Divide **asparagus** and **potatoes** between plates, then top with steak. Squeeze a bit of **lemon** over asparagus. Spoon **butter** and **juices** from pan over steak. Garnish with **chives** and serve with any remaining lemon on the side for squeezing over.

DELUXE!

Butter basting also works wonders on pan-seared chicken or fish.

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