

Chop House Steak

with Bacon, Mushrooms and Chive Goat Cheese

Special 45 Minutes



Beef Steak



Bacon Strips



Mixed Mushrooms



Russet Potato



Goat Cheese



Chives



Sugar Snap Peas



Sour Cream



Beef Broth Concentrate

HELLO GOAT CHEESE

Chives and goat cheese are a great combination in sauces, pasta and even on toast!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 baking sheets, measuring spoons, slotted spoon, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Bacon Strips	100 g	200 g
Mixed Mushrooms	200 g	400 g
Russet Potato	460 g	920 g
Goat Cheese	56 g	112 g
Chives	7 g	14 g
Sugar Snap Peas	113 g	227 g
Sour Cream	3 tbsp	6 tbsp
Beef Broth Concentrate	1	2
Milk*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

*** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes wedges

Cut **potatoes** into ¼-inch thick wedges. Add **potatoes** and 1 tbsp **oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **bottom** of the oven, until golden-brown, 21-23 min.



Cook steak

Heat the same pan (with bacon fat) over medium-high. When hot, add **steak**. Sear, until golden, 2-3 min per side. Remove pan from the heat, then transfer **steak** to the baking sheet with the **snap peas**. Roast, in the **middle** of the oven, until **snap peas** are tender-crisp and **steak** is cooked to desired doneness, 4-9 min.***



Prep

While **potatoes** roast, roughly chop **mushrooms**. Thinly slice **chives**. Trim **snap peas**. Stir together **goat cheese** and **half the chives** in a small bowl. Set aside. Add **snap peas** and **½ tbsp oil** (dbl for 4 ppl) to one half of another baking sheet. Season with **salt** and **pepper**, then toss to coat. Set aside. Pat **steak** dry with paper towels, then season with **salt** and **pepper**.



Cook mushrooms

While **steaks** cook, heat the same pan over medium. When hot, add **mushrooms**. Cook, stirring occasionally, until golden-brown, 4-6 min. Remove pan from heat, then stir in **broth concentrate**, **sour cream** and **¼ cup milk** (dbl for 4 ppl). Cook, stirring together, until smooth, 1 min. Set aside.



Cook bacon

Cut **bacon** into ¼-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to paper towel-lined plate. Discard all but **1 tbsp bacon fat** (dbl for 4 ppl) from the pan.



Finish and serve

Thinly slice **steak**. Add any **steak juices** from the baking sheet to the pan with **mushrooms** and stir together. Divide **steak**, **mushrooms**, **potato wedges** and **snap peas** between plates. Spoon **chive goat cheese** over **potatoes**. Sprinkle **bacon** over **potatoes**. Sprinkle **remaining chives** over top.

Dinner Solved!