



Garlic and Herb-Dressed Striploin with Heirloom Tomato Salad

Special Plus 35 Minutes



Striploin Steak



Ciabatta Roll



Baby Heirloom Tomatoes



Garlic, cloves



Basil



Arugula and Spinach Mix



Lemon



Goat Cheese



Shallot



Nectarine



Thyme



Red Wine Vinegar

HELLO STRIPLON STEAK

Patting your steak dry before seasoning and searing ensures perfect browning!

Start here

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

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small pot, measuring cups, whisk, large non-stick pan, paper towels, medium bowl, zester, aluminum foil

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Ciabatta Roll	1	2
Baby Heirloom Tomatoes	113 g	227 g
Garlic, cloves	3	6
Basil	7 g	14 g
Arugula and Spinach Mix	113 g	227 g
Lemon	1	2
Goat Cheese	56 g	113 g
Shallot	50 g	100 g
Nectarine	1	2
Thyme	7 g	7 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	¾ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** 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 the website or app for the as-prepared recipe nutritional information.

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

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Pickle shallots

Peel, then thinly slice **shallot**. Add **shallots**, **vinegar**, **½ tsp sugar**, **¼ tsp salt** and **¼ cup water** (dbl all for 4 ppl) to a small pot. Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min. Remove the pot from heat. Transfer **shallots**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.



Prep and cook steak

Pat **steak** dry with paper towels. Season with **thyme**, **garlic**, **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steak**. Sear until golden brown, 3-4 min per side.** When **steak** is done, transfer to a cutting board. Cover loosely with foil and let rest, 5 min.



Make croutons

Meanwhile, cut **ciabatta** into 1-inch pieces, then arrange on a parchment-lined baking sheet. Drizzle **½ tbsp oil** (dbl for 4 ppl) over top. Season with **salt** and **pepper**, then toss to coat. Toast in the **top** of the oven, tossing halfway through, until lightly golden, 5-8 min.



Toss salad

While **steak** is resting, add **1 tbsp lemon juice**, **⅛ tsp lemon zest**, **¼ tsp sugar** and **2 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes**, **nectarines**, **arugula and spinach mix** and **croutons**. Toss to combine.



Prep

Meanwhile, halve **tomatoes**. Cut four sections off **nectarine**, avoiding the pit. Cut **nectarine sections** into ¼-inch slices. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop. Peel, then mince or grate **garlic**.



Finish and serve

Drain **shallots** and discard pickling liquid. Thinly slice **steak**. Divide **salad** between plates. Top with **pickled shallots** and **steak**. Crumble **goat cheese** over top. Tear **basil** over top. Squeeze a **lemon wedge** over **steak**, if desired.

Dinner Solved!