












# GREMOLATA SKIRT STEAK

with Cauliflower Mash and Warm Heirloom Tomatoes



**HELLO**  
**GREMOLATA**  
 An Italian-style herb and almond dressing—  
 think of it as pesto's more rustic cousin.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 880

-   
Yukon Gold Potatoes
-   
Parsley
-   
Heirloom Grape Tomatoes
-   
Sliced Almonds  
(Contains: Tree Nuts)
-   
Sour Cream  
(Contains: Milk)
-   
Cauliflower Florets
-   
Garlic
-   
Lemon
-   
Skirt Steak

## START STRONG

Toss the nuts frequently and take them off the heat if you see or smell any burning. For the best flavor, you want them to have a nice golden hue.

## BUST OUT

- Peeler
- Small bowl
- Large pot
- Paper towel
- Strainer
- Potato masher
- Large pan
- Olive oil (8 tsp | 16 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Cauliflower Florets 10 oz | 20 oz
- Parsley ¼ oz | ½ oz
- Garlic 2 Cloves | 2 Cloves
- Heirloom Grape Tomatoes 10 oz | 20 oz
- Lemon 1 | 1
- Sliced Almonds 1 oz | 2 oz
- Skirt Steak 12 oz | 24 oz
- Sour Cream 4 TBSP | 8 TBSP

## HELLO WINE



### PAIR WITH

Lorem Ipsum Monterey County  
Red Blend, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 COOK POTATOES AND CAULIFLOWER

**Wash and dry all produce.** Peel **potatoes**, then cut into ¾-inch cubes. Place in a large pot along with **cauliflower** and enough water to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 12-15 minutes. Drain and return to pot.



## 4 SOFTEN TOMATOES

Heat a drizzle of **olive oil** in pan used for nuts over medium-high heat. Add **tomatoes** and remaining **garlic**. Cook, tossing, until tomatoes soften, 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and cover to keep warm.



## 2 PREP AND TOAST NUTS

Meanwhile, finely chop half the **parsley**; pick leaves from other half and reserve. Mince **garlic**. Halve **tomatoes**. Halve **lemon**. Heat a large pan over medium heat. Add **almonds** and toast, tossing frequently, until a deep gold, 4-5 minutes. Remove from pan. Finely chop once cool, leaving a few larger pieces.



## 5 COOK STEAK

Heat a drizzle of **olive oil** in same pan over medium-high heat. Pat **steak** dry with a paper towel. Season all over with **salt** and **pepper**. Cook to desired doneness, 2-4 minutes per side. Remove from pan and let rest 5 minutes, then slice against the grain.



## 3 MAKE GREMOLATA

In a small bowl, mix **chopped parsley**, **almonds**, a pinch of **garlic**, a squeeze of **lemon**, and **2 TBSP olive oil**. Season with **salt**, **pepper**, and more lemon juice, to taste. **TIP:** Mixture should have a pesto-like consistency. Add another drizzle of olive oil, if needed, to loosen.



## 6 FINISH AND SERVE

Add **sour cream**, **1 TBSP butter**, and ¼ **cup water** to **cauliflower** and **potatoes** in pot. Place over low heat. Mash with a potato masher or fork until smooth. Season with **salt** and **pepper**. Divide **mash** and **steak** between plates. Top with **tomatoes**. Spoon **gremolata** over steak. Garnish with **parsley leaves**.

## MAGNIFICO!

Steak gets the Italian treatment with a luxe gremolata.

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