



JUICY STEAK

with Roasted Veggies and Sour Cream and Chive Mash



HELLO

SOUR CREAM & CHIVES

Our favourite chip flavour gets reinvented into mashed potato form

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 556



Sirloin Steak



Russet Potatoes



Carrot, coins



Green Beans



Rosemary



Sour Cream



Chives

BUST OUT

- Large Pot
- Baking Sheet
- Measuring Spoons
- Large Pan
- Measuring Cups
- Strainer
- Potato Masher
- Butter **2** (1 tbsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

4-person

- Sirloin Steak **2** pkg (680 g)
- Russet Potatoes **4**
- Carrot, coins **1** pkg (340 g)
- Green Beans **2** pkg (340 g)
- Rosemary **1** pkg (10 g)
- Sour Cream **2** pkg (6 tbsp)
- Chives **1** pkg (10 g)

ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

START STRONG

Preheat the oven to **400°F** (to roast the veggies and steaks). Start prepping when the oven comes up to temperature!

BBQ TIP: Instead of baking, grill steaks over medium-high heat, 4-7 min per side, for medium doneness.



1 COOK POTATOES

Wash and dry all produce. Peel the **potatoes** then cut into ½-inch cubes. Combine the potatoes with enough **salted water** to cover in a large pot. Cover and boil until potatoes are fork-tender, 10-12 min.



2 ROAST VEGGIES

Meanwhile, toss the **green beans** and **carrots** with a drizzle of **oil** on a large baking sheet. (**TIP:** Or use 2 smaller baking sheets.) Season with **salt** and **pepper**. Roast in the centre of the oven, stirring halfway through cooking, until veggies are golden-brown, 20-22 min.



3 SEAR STEAK

Finely chop **1 tbsp** **rosemary leaves**. Season the **steaks** with rosemary, **salt** and **pepper**. Heat a large pan over medium-high heat. Add a drizzle of **oil** to the pan, then the steaks. Sear until browned but not yet cooked through, 3-4 min per side.



4 FINISH STEAK

Transfer **steaks** to the baking sheet to roast alongside the **veggies**. Roast until the steaks are cooked to desired doneness, 6-8 min. (**TIP:** Cook to a minimum internal temperature of 160F.)



5 MASH POTATOES

Meanwhile, finely chop the **chives**. Reserve **¼ cup** **water** from the **potatoes**. Drain the potatoes, then return them to the pot. Using a potato masher or fork, mash in the **sour cream**, **butter**, **reserved potato water** and chives until creamy.



6 FINISH AND SERVE

Slice the **steaks**. Serve alongside the **sour cream and chive mash** and **roasted veggies**.

BRILLIANT!

Let yourself savour that tender, juicy steak.