



# NEW YORK STRIP STEAK IN A MUSHROOM SAUCE

with Roasted Baby Carrots and Caramelized Onion Mashed Potatoes



## HELLO

### BABY CARROTS

This root vegetable is harvested while young and prized for its sweetness and tenderness.

PREP: 15 MIN

TOTAL: 50 MIN

CALORIES: 1190



Yellow Onion



Baby Carrots



Yukon Gold Potatoes



Sour Cream  
(Contains: Milk)



Beef Demi-Glace  
(Contains: Milk)



Garlic



Button Mushrooms



Parsley



New York Strip Steak



Dijon Mustard

## START STRONG

The onion slices are cooked slowly here to give them a rich brown color and deep flavor. Keep an eye on them and add water to the pan if you see or smell any burning.

## BUST OUT

- Peeler
- Baking sheet
- Medium pot
- Strainer
- Vegetable oil (2 TBSP | 4 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Medium pan
- Small bowl
- Potato masher
- Paper towel

## INGREDIENTS

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

- Yellow Onion **1 | 1**
- Garlic **2 Cloves | 2 Cloves**
- Baby Carrots **8 oz | 16 oz**
- Button Mushrooms **4 oz | 8 oz**
- Yukon Gold Potatoes **16 oz | 32 oz**
- Parsley **¼ oz | ¼ oz**
- Sour Cream **6 TBSP | 12 TBSP**
- New York Strip Steak **12 oz | 24 oz**
- Beef Demi-Glace **1 | 2**
- Dijon Mustard **1 tsp | 2 tsp**

## WINE CLUB

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 425 degrees. Halve, peel, and thinly slice **onion**. Thinly slice or mince **garlic**. Halve **carrots** lengthwise through stems. Trim, then thinly slice **mushrooms**. Peel **potatoes**, then cut into ½-inch cubes. Pick **parsley leaves** from stems; discard stems. Finely chop leaves.



## 4 MASH POTATOES AND COOK STEAK

Return **drained potatoes** to empty pot. Place over low heat. Mash with a potato masher until smooth. Stir in **sour cream**. Season with **salt** and **pepper**. Keep over low heat. Wipe out pan used for onion, then heat a large drizzle of **oil** in it over medium-high heat. Pat **steak** dry with a paper towel and season with salt and pepper. Add to pan and cook to desired doneness, 3-6 minutes per side.



## 2 COOK VEGGIES

Toss **carrots** with a large drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**. Roast in oven under tender and slightly charred at edges, 20-25 minutes. Meanwhile, place **potatoes** in a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil. Cook until tender, about 15 minutes, then thoroughly drain.



## 5 MAKE SAUCE

Remove **steak** from pan; set aside. Add **2 TBSP butter** and **mushrooms** to same pan over medium-high heat. Cook, tossing, until softened, 2-4 minutes. Toss in **garlic** and cook until fragrant, about 1 minute. Stir in **demi-glace** and **¼ cup water**, then bring to a boil. Lower heat and reduce to a simmer. Stir in **1 tsp mustard** (we sent more). Simmer until slightly thickened, 1-2 minutes. Remove from heat. Stir in half the **parsley**.



## 3 CAMELIZE ONION

Heat a large drizzle of **oil** in a medium pan over medium-high heat (use a nonstick pan if you have one). Add **onion** and cook, stirring occasionally, until browned and very soft, about 15 minutes. Add a splash of **water** every now and then, scraping up any browned bits on bottom. Transfer to a small bowl. Season with **salt** and **pepper**.



## 6 PLATE AND SERVE

Season **sauce** with **salt** and **pepper**. Divide **potatoes** and **carrots** between plates. Spoon **onion** over potatoes. Slice **steak** against the grain, then arrange on top of potatoes and onion. Spoon sauce over steak, making sure to include **mushrooms**. Garnish with remaining **parsley**.

## SPLENDID!

Break out your finest china for these superb steaks.

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