



SIRLOIN IN A MUSHROOM SAUCE with Caramelized Onion Mashed Potatoes and Roasted Carrots



HELLO

YUKON GOLD POTATOES

These tender, buttery spuds help you strike culinary gold.

PREP: 15 MIN

TOTAL: 50 MIN

CALORIES: 960



Yellow Onion



Carrots



Yukon Gold Potatoes



Sirloin Steak



Dijon Mustard



Garlic



Button Mushrooms



Sour Cream
(Contains: Milk)



Beef Demi-Glace
(Contains: Milk)

START STRONG

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

BUST OUT

- Peeler
- Small bowl
- 2 Baking sheets
- Potato masher
- Medium pot
- Paper towels
- Strainer
- Kosher salt
- Medium pan
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 TBSP | 2 TBSP)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Yellow Onion **1** | **2**
- Garlic **2 Cloves** | **4 Cloves**
- Carrots **12 oz** | **24 oz**
- Button Mushrooms **4 oz** | **8 oz**
- Yukon Gold Potatoes **16 oz** | **32 oz**
- Sour Cream **6 TBSP** | **12 TBSP**
- Sirloin Steak* **14 oz** | **28 oz**
- Beef Demi-Glace **1** | **2**
- Dijon Mustard **2 tsp** | **4 tsp**

* Steak is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

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1 PREP Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Mince **garlic**. Peel and cut **carrots** on a diagonal into 1-inch-thick pieces. Trim and thinly slice **mushrooms**. Peel and dice **potatoes** into ½-inch pieces. **TIP:** For speedier spud prep, skip the peeling.



4 MASH POTATOES AND COOK STEAK Meanwhile, heat pot with **potatoes** over low heat. Mash with **sour cream, salt, and pepper** until smooth. Keep covered until ready to serve. Pat **steak** dry with paper towels; season all over with **salt and pepper**. Heat a large drizzle of **oil** in pan used for onion over medium-high heat. Add steak; cook until browned, 3-6 minutes per side. Transfer steak to a second baking sheet. Roast until cooked to desired doneness, 4-7 minutes. Set aside to rest. **Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com**



2 ROAST CARROTS AND BOIL POTATOES Toss **carrots** on a baking sheet with a large drizzle of **oil, salt, and pepper**. Roast on top rack, flipping halfway through, until tender, 25-30 minutes. Meanwhile, place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender, 15-20 minutes. Drain well; return potatoes to pot.



5 MAKE SAUCE Melt **2 TBSP butter** (3 TBSP for 4 servings) in pan used for steak over medium-high heat. Add **mushrooms** and cook, stirring, until softened, 2-4 minutes. Add **garlic** and cook until fragrant, 30 seconds to 1 minute. Stir in **demi-glace** and **¼ cup water** (½ cup for 4). Bring to a boil, then reduce to a low simmer. Stir in **mustard**. Simmer until slightly thickened, 3-4 minutes. Turn off heat; stir in **1 TBSP butter** until melted.



3 CAMELIZE ONION Meanwhile, heat a large drizzle of **oil** in a medium, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes. Add **1 tsp sugar** (2 tsp for 4) and a splash of **water**; cook until caramelized, 2-3 minutes more. Season with **salt and pepper**. Turn off heat; transfer to a small bowl. Wipe out pan.



6 FINISH AND SERVE Slice **steak** against the grain. Divide **potatoes, carrots, and steak** between plates. Top potatoes with caramelized **onion**. Top steak with **sauce**, making sure to include mushrooms, and serve.

HIGH CHIVE

Happen to have some fresh chives on hand? Chop up a handful and sprinkle over your steak.

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