



NEW YORK STRIP STEAKS IN A CHERRY SAUCE with Gruyère Mashed Potatoes and Roasted Carrots



HELLO
GRUYÈRE MASHED POTATOES
 These decadent and rich spuds have
 tasty, Swiss-style cheese folded right in.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1090



Chives



Garlic



Parmesan Cheese
(Contains: Milk)



Baby Carrots



Dried Cherries



Beef Stock
Concentrate



Cherry Jam



Yukon Gold
Potatoes



Gruyère Cheese
(Contains: Milk)



Milk
(Contains: Milk)



Red Onion



New York
Strip Steak



Balsamic Vinegar

START STRONG

After cooking the steak, set it aside and let it rest for at least 5 minutes (cover it with foil to keep it warm). This allows the juices to settle and keeps the meat moist.

BUST OUT

- Medium pot
- Baking sheet
- Strainer
- Large pan
- Potato masher
- Paper towel
- Butter (3 TBSP)
(Contains: Milk)
- Vegetable oil (2 tsp)
- Olive oil (1 TBSP)

INGREDIENTS

Ingredient 4-person

- Chives ¼ oz
- Yukon Gold Potatoes 24 oz
- Garlic 2 Cloves
- Gruyère Cheese 1 Cup
- Parmesan Cheese ¼ Cup
- Milk ½ Cup
- Baby Carrots 16 oz
- Red Onion 1
- Dried Cherries 1 oz
- New York Strip Steak 24 oz
- Beef Stock Concentrate 1
- Balsamic Vinegar 5 tsp
- Cherry Jam 2 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



HelloFRESH



1 PREHEAT AND PREP
Wash and dry all produce. Adjust oven rack to upper position and preheat to 450 degrees. Finely chop **chives**. Cut **potatoes** into 1-inch pieces. Place potatoes and **garlic cloves** in a medium pot. Add enough water to cover by 2 inches. Season with a few large pinches of **salt**. Bring to a boil.



4 START CHERRY SAUCE
Heat a large drizzle of **olive oil** in a large pan over medium heat (use a nonstick pan if you have one). Add **onion, dried cherries**, and a pinch of **salt**. Cook, stirring occasionally, until onion is deeply browned, about 10 minutes. (**TIP:** Add a little water as needed to keep onion from burning.) Remove from pan and set aside. Pat **steak** dry with a paper towel. Season all over with salt and **pepper**.

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2 COOK POTATOES
Cook **potatoes** until easily pierced, about 15 minutes, then drain and return to empty pot. Add **Gruyère, Parmesan, ½ cup milk** (we sent more), **2 TBSP butter**, and half the **chives** (we'll use the rest later). Mash with a potato masher or fork until smooth. Season with **salt** and **pepper**. Set aside, covered, until meal is ready.



5 COOK STEAK AND FINISH SAUCE
Heat another drizzle of **olive oil** in same pan over medium-high heat. Add **steak** and cook to desired doneness, 4-6 minutes per side. Transfer to a cutting board to rest. Add **¼ cup water, stock concentrate, vinegar**, and **cherry jam** to pan and stir, scraping up any browned bits on bottom. Bring to a simmer, then stir in **onion and cherries**. Simmer until just thickened, about 1 minute.



3 ROAST CARROTS
While potatoes cook, toss **carrots** on a baking sheet with a large drizzle of **oil, salt**, and **pepper**. Roast in oven until tender, about 15 minutes, tossing halfway through. Meanwhile, halve, peel, and thinly slice **onion**.



6 FINISH AND PLATE
Remove pan from heat and stir in **1 TBSP butter**. Season with **salt** and **pepper**. Divide **steak** between plates. (**TIP:** Slice it first against the grain for easier eating.) Spoon **cherry sauce** over. Serve with **potatoes** and **carrots** on the side. Garnish with remaining **chives**.

FRESH TALK

If you could invite anyone in the world to dinner, who would it be?

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