



# PEPPERCORN-CRUSTED RIB-EYE STEAK

with Truffle Mac 'n' Cheese and an Heirloom Tomato Salad



**HELLO**  
**TRUFFLE MAC 'N' CHEESE**  
 Zested truffle is stirred right into the cheese for the ultimate luxury treat.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 1240

- Shallot
- Lemon
- Panko Breadcrumbs (Contains: Wheat)
- Rib-Eye Steak
- Milk (Contains: Milk)
- Mozzarella Cheese (Contains: Milk)
- Spring Mix Lettuce
- Heirloom Grape Tomatoes
- Black Peppercorns
- Gemelli Pasta (Contains: Wheat)
- Flour (Contains: Wheat)
- Truffle Zest
- Beef Stock Concentrate

## START STRONG

If you don't have any ramekins, use a small ovenproof skillet, loaf pan, or baking dish to hold the pasta in step 4—just make sure to bake it on the upper rack, which will help give it that coveted crackly crust.

## BUST OUT

- Medium pot
- Small bowl
- Strainer
- Paper towel
- Oil (1 TBSP | 2 TBSP)
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Medium bowl
- Large pan
- 2 Ramekins

## INGREDIENTS

Ingredient 2-person | 4-person

- Heirloom Grape Tomatoes 4 oz | 8 oz
- Lemon 1 | 1
- Shallot 1 | 2
- Black Peppercorns 1 TBSP | 1 TBSP
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Gemelli Pasta 3 oz | 6 oz
- Rib-Eye Steak 12 oz | 24 oz
- Flour 1 TBSP | 2 TBSP
- Milk 6.75 oz | 13.5 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Truffle Zest 0.07 oz | 0.07 oz
- Beef Stock Concentrate 1 | 2
- Spring Mix Lettuce 2 oz | 4 oz

## HELLO WINE



PAIR WITH  
Ojas Monterey County  
Red Blend, 2015

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

HelloFRESH



**1 PREHEAT AND PREP** Wash and dry all produce. Adjust rack to upper position and preheat oven to 400 degrees. Bring a medium pot of salted water to a boil. Halve tomatoes and lemon. Halve, peel, and mince shallot. Crush peppercorns in bag with a mallet or pan. Mix ¼ cup panko (we sent more) and a drizzle of oil in a small bowl. Season with salt and pepper.



**4 BAKE MAC 'N' CHEESE** Bring milk mixture to a boil and let bubble until thickened, about 1 minute. Remove from heat, then stir in cheese and truffle zest. Stir in gemelli, followed by enough reserved pasta water to give sauce a loose consistency. Season with salt and pepper. Lightly oil two ramekins, then divide gemelli and its sauce between each. Sprinkle panko over gemelli. Bake in oven until lightly browned and bubbly, about 10 minutes.

Share your #HelloFreshPics with us! | (800) 733-2414 HelloFresh.com | hello@hellofresh.com



**2 COOK PASTA** Once water is boiling, add half the gemelli from package to pot (use the rest as you like). Cook, stirring occasionally, until al dente, 9-11 minutes. Scoop out and reserve ¼ cup pasta cooking water, then drain. Meanwhile, pat steak dry with a paper towel. Season all over with salt and as much of the crushed peppercorns as you like.



**5 COOK STEAK** Wash out pan used for mac 'n' cheese. Heat a drizzle of oil in same pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Remove from pan and set aside. Set pan aside off heat for a few minutes to cool slightly, then return to stove over medium-low heat. Add remaining shallot to same pan and cook, tossing, until just softened, 1-2 minutes. Pour in ⅓ cup water and stock concentrate.



**3 START SALAD AND SAUCE** Whisk together 1 tsp shallot, 2 tsp lemon juice, and 1 TBSP olive oil in a medium bowl. Season with salt and pepper. Set aside. Melt 1 TBSP butter in a large pan over medium heat. Add half the remaining shallot and cook, tossing, until softened, about 3 minutes. Add flour. Stir until pasty, about 1 minute. Slowly whisk in milk until combined.



**6 TOSS SALAD AND FINISH** Scrape up any browned bits from bottom of pan, then simmer until slightly thickened, 1-2 minutes. Add lettuce and tomatoes to bowl with dressing and toss to coat. Season with salt and pepper. Slice steak, then divide between plates. Drizzle with sauce from pan. Serve with mac 'n' cheese and salad.

## MAGNIFICENT!

Get ready to dig into one sumptuous feast.

WK6 NJ-11