



PEPPERCORN-GRAVY STEAK

with Roasted Broccoli & Garlic Bread



HELLO

PEPPERCORN GRAVY

Crushing pepper by hand makes its flavors come alive in this rich and creamy sauce.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 660



Garlic



Ciabatta Bread
(Contains: Wheat)



Broccoli Florets



Beef Stock Concentrate



Sour Cream
(Contains: Milk)



Scallions



Black Peppercorns



Ranch Steak



Dijon Mustard

START STRONG

When you're finished cooking your steak in step 4, don't wipe out your pan! The browned bits left over from cooking your steak, also known as the *fond*, will add savory flavor to your gravy.

BUST OUT

- Small bowl
- Whisk
- Zip-close bag
- Kosher salt
- Baking sheet
- Black pepper
- Paper towels
- Large pan
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 4
- Ciabatta Bread 1 | 2
- Black Peppercorns 1 TBSP | 2 TBSP
- Broccoli Florets 8 oz | 16 oz
- Ranch Steak* 10 oz | 20 oz
- Beef Stock Concentrate 1 | 2
- Dijon Mustard 2 tsp | 4 tsp
- Sour Cream 2 TBSP | 4 TBSP

* 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



1 PREP

Preheat oven to 450 degrees. **Wash and dry all produce.** Place **2 TBSP butter** (4 TBSP for 4 servings) in a small bowl; bring to room temperature. Mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Halve **ciabatta**. Place **peppercorns** in a zip-close bag; crush with a rolling pin or heavy-bottomed pan.



4 COOK STEAK & MAKE GARLIC BREAD

Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board to rest. Spread cut sides of **ciabatta** with **garlic butter**. Once **broccoli** has roasted 10 minutes, push to one side of sheet and add **garlic bread** to empty side. Roast until broccoli is tender and bread is golden, 3-5 minutes. (For 4 servings, place on a second baking sheet and roast on middle rack.)

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com



2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **oil**, half the **garlic**, **salt**, and **pepper**. Roast on top rack until browned and tender, 12-15 minutes total (we'll add more to the sheet after 10 minutes).



5 MAKE GRAVY

Heat a drizzle of **oil** in pan used for steak over medium-high heat. Add **scallion whites** and **¼ tsp crushed peppercorns** (use more or less to taste). Cook until fragrant, 2 minutes. Add **stock concentrate**, **mustard**, and **¼ cup water** (½ cup for 4 servings), scraping up any browned bits from bottom of pan. Simmer until reduced by half, 1-2 minutes. Remove from heat and whisk in **1 TBSP butter** and **sour cream**.



3 MAKE GARLIC BUTTER

Meanwhile, to bowl with softened **butter**, stir in as much remaining **garlic** as you like. Season with **salt** and **pepper**. **TIP:** If your butter is still cold, microwave until just soft but not melted, 10 seconds.



6 FINISH & SERVE

Halve **garlic bread** on a diagonal. Thinly slice **steak** against the grain. Divide steak between plates; drizzle with **gravy** and sprinkle with **scallion greens**. Serve with **broccoli** and garlic bread on the side.

SWEPT AWAY!

Use the toast to sop up the gravy and any juices from the steak.

WK 3 NJ-17