



# RIB-EYE STEAK BÉARNAISE

with Rosemary Potatoes and Asparagus



**HELLO**  
**BÉARNAISE-STYLE SAUCE**  
 Tarragon and white wine vinegar  
 bring classically French flavors.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 880



Fingerling Potatoes



Shallot



Asparagus



White Wine Vinegar



Rosemary



Tarragon



Rib-Eye Steak



Beef Stock Concentrate



## START STRONG

Rosemary and tarragon both have strong, assertive herby flavors. Feel free to use them to taste on the potatoes and in the sauce.

## BUST OUT

- Baking sheet
- Medium pan
- Paper towel
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Fingerling Potatoes 12 oz | 24 oz
- Rosemary ¼ oz | ¼ oz
- Shallot 1 | 2
- Tarragon ¼ oz | ½ oz
- Asparagus 8 oz | 16 oz
- Rib-Eye Steak 12 oz | 24 oz
- White Wine Vinegar 5 tsp | 10 tsp
- Beef Stock Concentrate 1 | 2

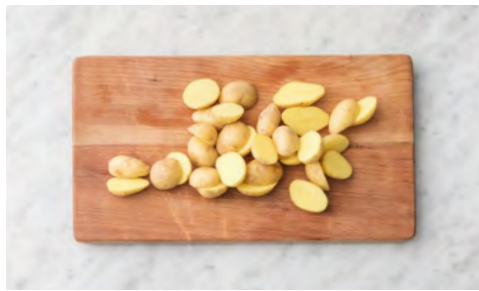
## HELLO WINE

PAIR WITH



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**1 PREHEAT AND PREP**  
**Wash and dry all produce.** Preheat oven to 425 degrees. Halve **potatoes** lengthwise. (**TIP:** Quarter any large ones so they cook evenly.) Strip and finely chop enough **rosemary** from stems to give you 1 TBSP. Toss potatoes, rosemary, and a drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**.



**4 COOK ASPARAGUS**  
After **potatoes** have roasted for 10 minutes, remove from oven and toss, pushing toward one side of baking sheet. Add **asparagus** to other side of sheet, toss with a drizzle of **oil**, and season with **salt** and **pepper**. Return sheet to oven and continue roasting until asparagus is tender and lightly browned and potatoes are done, 10-15 minutes.



**2 ROAST POTATOES AND PREP VEGGIES**  
Roast **potatoes** in oven until browned, about 25 minutes total (we'll add more to the sheet after 10 minutes). Halve, peel, and finely chop **shallot**. Pick and roughly chop enough **tarragon leaves** from stems to give you 1 TBSP. Trim woody bottom ends from **asparagus**.



**5 MAKE SAUCE**  
Add **shallot** to pan used for steak over medium-low heat. Cook, tossing, until just softened, 1-2 minutes. Add **vinegar** and scrape up any brown bits on bottom. Add **chopped tarragon**. Let vinegar evaporate, about 1 minute. Stir in ½ **cup water** and **stock concentrate**. Bring to a boil, then lower heat. Simmer until reduced by half, 2-3 minutes. Remove from heat. Stir in **2 TBSP butter**. Season with **salt** and **pepper**.



**3 COOK STEAK**  
Heat a drizzle of **oil** in a medium pan over medium-high heat. Pat **steak** dry with a paper towel and season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside to rest. Reduce heat to medium low.



**6 FINISH AND PLATE**  
Slice **steak** against the grain. Divide **potatoes**, **asparagus**, and steak between plates. Spoon **sauce** over steak and serve.

## EXQUISITE!

Get out the checkered tablecloth and candles for this bistro steak.

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