



SIRLOIN STEAK TOPPED WITH DEMI-GLACE SAUCE

with Garlic Mashed Potatoes and Lemony Brussels Sprouts



HELLO ROSEMARY
 This star of Mediterranean cuisine has evergreen-needle-like leaves and a robust lemon pine flavor.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 830

-  Brussels Sprouts
-  Garlic
-  Sour Cream
(Contains: Milk)
-  Rosemary
-  Dijon Mustard
-  Yukon Gold Potatoes
-  Lemon
-  Sirloin Steaks
-  Beef Demi-Glace
(Contains: Milk)
-  Chili Flakes

START STRONG

To give the sauce more garlic flavor, crush the cloves before adding in step 5. Place cloves on a cutting board, cover with the flat side of a large knife, and press the blade down with the heel of your hand until cloves are lightly crushed.

BUST OUT

- Zester
- Large pan
- Large pot
- Potato masher
- Strainer
- Baking sheet
- Large bowl
- Paper towel
- Olive oil (2 tsp)
- Butter (4 TBSP)
(Contains: Milk)
- Vegetable oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Brussels Sprouts 16 oz
- Garlic 4 Cloves
- Lemon 1
- Yukon Gold Potatoes 24 oz
- Sour Cream 4 TBSP
- Sirloin Steak 28 oz
- Rosemary ¼ oz
- Beef Demi-Glace 2
- Dijon Mustard 4 tsp
- Chili Flakes 1 tsp

WINE CLUB

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1 PREP AND COOK POTATOES
Adjust rack to top position, then preheat oven to 425 degrees. **Wash and dry all produce.** Trim, then halve **Brussels sprouts**. Mince or grate **2 cloves garlic** (save the rest for later). Zest, then halve **lemon**. Dice **potatoes** into ½-inch pieces (no need to peel). Place in a large pot with **salted water** to cover. Boil until tender, about 15 minutes.



4 COOK STEAK
Pat **steak** dry with a paper towel; season generously with **salt and pepper**. Heat a large 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; remove steak from pan and let rest. Wipe out pan.



2 MAKE MASHED POTATOES
Drain **potatoes**. Melt **2 TBSP butter** in same pot over low heat. Add minced garlic; cook until fragrant, about 30 seconds. Return potatoes to pot; mash with a potato masher until smooth. Stir in **sour cream**; season with **salt and pepper**. Keep covered until ready to serve.



5 MAKE SAUCE
Melt **2 TBSP butter** in same pan over medium heat. Add remaining **garlic cloves** and **1 sprig rosemary** (we sent more) and cook, stirring often, until fragrant, about 1 minute. Reduce heat to low. Add **demi-glace, mustard, and ¼ cup water**. Cook, stirring, until thoroughly combined, 1-2 minutes. Stir in any **resting juices** from steak. Turn off heat. Season with **salt and pepper** (to taste). Remove and discard garlic and rosemary.



3 ROAST BRUSSELS SPROUTS
Meanwhile, toss **Brussels sprouts** in a large bowl with a large drizzle of **olive oil** and a pinch of **salt and pepper**. Place Brussels sprouts and **1 lemon half** on a baking sheet. (Use the rest of the lemon as you like.) Roast on top rack until golden brown, 20-25 minutes.



6 FINISH AND SERVE
Slice rested **steak** against the grain. Squeeze as much juice from **roasted lemon** as you like over **Brussels sprouts**. Sprinkle with **lemon zest** and **chili flakes** (to taste). Divide steak, Brussels sprouts and **mashed potatoes** between plates. Spoon **sauce** over steak and serve.

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