



SIRLOIN AND MUSTARD SHALLOT CREAM SAUCE with Roasted Potatoes and Carrot Green Bean Amandine



HELLO
HERBES DE PROVENCE
 This blend of six aromatic herbs, including lavender, is southern France's signature seasoning.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 900



Sirloin Steak



Herbes de Provence



Shallot



Green Beans



Beef Stock Concentrate



Sour Cream
(Contains: Milk)



Sliced Almonds
(Contains: Tree Nuts)



Yukon Gold Potatoes



Carrots



Fry Seasoning



Dijon Mustard

START STRONG

Why do we ask you to cut the carrots into “green bean-sized pieces” in step 3? This way, the green beans and carrots will cook evenly and at the same pace when roasted.

BUST OUT

- Paper towels
- Large pan
- Baking sheet
- Kosher salt
- Peeler
- Black pepper
- 2 Medium bowls
- Sugar (¼ tsp | ½ tsp)
- Olive oil (5 tsp | 5 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Sirloin Steak* **14 oz | 28 oz**
- Yukon Gold Potatoes **16 oz | 32 oz**
- Fry Seasoning **1 TBSP | 1 TBSP**
- Shallot **1 | 2**
- Carrots **6 oz | 12 oz**
- Green Beans **6 oz | 12 oz**
- Sliced Almonds **1 oz | 2 oz**
- Beef Stock Concentrate **1 | 2**
- Dijon Mustard **2 tsp | 4 tsp**
- Herbes de Provence **1 tsp | 1 tsp**
- Sour Cream **2 TBSP | 4 TBSP**

* Steak is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Let sit at room temperature until ready to cook.



4 COAT NUTS AND START SAUCE

Meanwhile, melt ½ **TBSP butter** (1 TBSP for 4 servings) in a large, preferably nonstick, pan over medium-high heat. Add **almonds**; cook, stirring, 1-2 minutes. Add ¼ **tsp sugar** (½ tsp for 4) and a pinch of **salt**. Cook until toasted, 1-2 minutes more. Turn off heat; transfer to a plate. Wipe out pan. In a second medium bowl, combine **stock concentrate, mustard,** and ¼ **cup water** (⅓ cup for 4).



2 ROAST POTATOES

Cut **potatoes** into ½-inch-thick wedges. Toss on one side of a baking sheet with a large drizzle of **olive oil**, half the **Fry Seasoning, salt,** and **pepper**. Roast for 10 minutes (we'll add more to the sheet then). (For 4 servings, toss potatoes with all the Fry Seasoning and spread out across baking sheet. Roast, tossing halfway through, 25-30 minutes.)



5 COOK STEAK

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **steak** and cook until a crust has formed on the first side, 3-6 minutes. Flip steak, lower heat to medium, and add half the **Herbes de Provence** and **1 TBSP butter** (all the spice blend and 2 TBSP butter for 4 servings). Cook steak to desired doneness, 3-6 minutes more. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



3 ROAST VEGGIES

Meanwhile, halve, peel, and dice **shallot**. Trim, peel, and halve **carrots** lengthwise; cut into green bean-sized pieces. Toss in a medium bowl with **green beans,** a large drizzle of **olive oil, salt,** and **pepper**. Once **potatoes** have roasted for 10 minutes, add carrots and beans to empty side of sheet. (For 4 servings, add to a second sheet.) Continue roasting until potatoes are crispy and veggies are tender, 15-20 minutes.



6 FINISH AND SERVE

Melt ½ **TBSP butter** (1 TBSP for 4) in same pan over medium heat. Add **shallot**; cook 30 seconds to 1 minute. Add **stock mixture**; reduce heat to low. Add **sour cream** and any **resting juices** from steak. Cook until thickened, 1-2 minutes. Stir in **1 TBSP butter** (2 TBSP for 4). Slice **steak** against the grain. Divide steak, **potatoes,** and **veggies** between plates. Top steak with **sauce**. Top veggies with **almonds**.

NUTS FOR NUTS

Try making the sweet and salty almond topping again for sprinkling over roasted Brussels sprouts.

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