SIRLOIN IN A MUSHROOM SAUCE
with Caramelized Onion Mashed Potatoes & Roasted Carrots

HELLO YUKON GOLD POTATOES
These tender, buttery spuds help you strike culinary gold.

PREP: 10 MIN  |  COOK: 50 MIN  |  CALORIES: 790

**INGREDIENTS**

<table>
<thead>
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<th>2 PERSON</th>
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<td>12 oz</td>
<td>24 oz</td>
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<td>16 oz</td>
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<td>4 oz</td>
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<td>1 Clove</td>
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<td>2 TBSP</td>
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* The ingredient you received may be a different color.
**1 PREP**
- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into 1-inch-thick pieces. Peel and dice potatoes into ½-inch pieces. (TIP: For speedier spud prep, skip the peeling.) Halve, peel, and thinly slice onion. Trim and thinly slice mushrooms. Peel and mince garlic.

**2 COOK CARROTS & MASH**
- Toss carrots on a baking sheet with a large drizzle of oil, salt, and pepper.
- Roast on top rack until browned and tender, 25-30 minutes.
- Meanwhile, place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil; cook until tender, 15-20 minutes.
- Drain and return potatoes to pot. Mash with sour cream until smooth. Season with salt and pepper.
- Keep covered off heat until ready to serve.

**3 CARAMELIZE ONION**
- While potatoes cook, heat a large drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add onion; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add 1 tsp sugar and a splash of water; cook until caramelized, 2-3 minutes more. Season with salt and pepper.
- Turn off heat; transfer to a small bowl. Wipe out pan.

**4 COOK STEAK**
- Pat steak* dry with paper towels; season all over with salt and pepper.
- Heat a large drizzle of oil in pan used for onion over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Transfer to a cutting board to rest.

**5 MAKE SAUCE**
- Add 1 TBSP butter and mushrooms to pan used for steak over medium-high heat. Cook, stirring, until softened, 3-5 minutes.
- Add garlic; cook until fragrant, 30 seconds.
- Stir in demi-glace and ¼ cup water (½ cup for 4 servings). Bring to a boil, then reduce to a low simmer.
- Stir in mustard. Simmer until thickened, 2-3 minutes. Season with salt and pepper.

**6 FINISH & SERVE**
- Slice steak against the grain.
- Divide mashed potatoes, carrots, and steak between plates. Top mashed potatoes with caramelized onion. Top steak with mushroom sauce and serve.

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

**Why do we ask you to pat your steak dry with paper towels before seasoning?** Blotting out as much moisture as possible from the surface of the meat ensures even browning (rather than steaming) as it hits the hot pan.

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**BUST OUT**
- Peeler
- Baking sheet
- Medium pot
- Strainer
- Potato masher
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Sugar (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)
  - Contains: Milk

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