



# SIRLOIN STEAK PROVENÇAL

with Truffle Cream, Roasted Carrots, and Potatoes



## HELLO

### HERBS DE PROVENCE

This blend of six aromatic herbs is Southern France's signature seasoning.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 700



Sirloin Steak



Carrots



Shallot



Truffle Zest



Beef Stock Concentrate



Yukon Gold Potatoes



Scallions



Sour Cream  
(Contains: Milk)



Herbs de Provence

## START STRONG

In step 4, you'll practice pan-basting, which will enhance the flavor and texture of the steak. Using a pot holder to grasp the handle, tilt the pan toward you just enough to allow the butter to pool.

## BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Small bowl
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Large pan

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Carrots 4 | 6
- Sirloin Steak 14 oz | 28 oz
- Scallions 2 | 2
- Shallot 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Truffle Zest 0.07 oz | 0.07 oz
- Herbs de Provence 1 tsp | 2 tsp
- Beef Stock Concentrate 1 | 2

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

EASY

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

**HelloFRESH**



## 1 START PREP

Adjust rack to upper position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **potatoes**, then cut into ½-inch-thick wedges. Trim and peel **carrots**, then cut diagonally into 1-inch pieces. Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Let sit at room temperature until ready to cook.



## 4 COOK STEAK

Pat **steak** again with paper towels. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add steak and cook on one side until nicely browned, 4-6 minutes. Flip and lower heat to medium. Add **1 tsp Herbs de Provence** (we sent more) and **2 TBSP butter** to pan. Carefully tilt pan toward you. Using a spoon, continually baste steak with herbs and butter until you reach desired doneness, 6-9 minutes.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)



## 2 ROAST VEGGIES

Place **potatoes** on one side of a baking sheet and **carrots** on other side. Toss each with a drizzle of **olive oil** and a pinch of **salt** and **pepper**, keeping the veggies separate. Roast until browned and tender, about 30 minutes.



## 5 MAKE PAN SAUCE

Transfer **steak** to a plate and let rest, keeping any remaining butter in pan. Add **scallion whites** and **shallot** to same pan and place over medium-high heat. Cook, stirring, until softened, 3-4 minutes. Stir in **stock concentrate** and **2 TBSP water**. Let simmer until slightly thickened, about 1 minute. **TIP:** Mix the stock concentrate and water in a small bowl before adding so that they're already combined when they hit the pan.



## 3 FINISH PREP

Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and finely chop **shallot**. In a small bowl, stir together **sour cream**, a drizzle of **olive oil**, **1½ tsp water**, and **truffle zest** (to taste; start with a pinch and add more from there).



## 6 FINISH AND SERVE

Thinly slice **steak** against the grain. Divide steak, **potatoes**, and **carrots** between plates. Stir any **juices** released by steak into **pan sauce**. Drizzle pan sauce over steak and garnish with **scallion greens**. Serve with **truffle sour cream** on the side for dipping.

## INCREDIBLE!

Pan-basting with butter is great for adding rich flavor to any protein.

WK6 NJ-16