HELLO ROASTED GARLIC
This amazing aromatic adds a sweet, caramelized flavor to pan sauce.

INGREDIENTS

2 PERSON | 4 PERSON

- 12 oz | 24 oz Yukon Gold Potatoes*
- 8 oz | 16 oz Broccoli Florets
- 6 TBSP | 12 TBSP Sour Cream
- 1 | 2 Beef Demi-Glace
- ¼ oz | ¼ oz Chives
- 1 Clove | 1 Clove Garlic
- ⅛ oz | ⅛ oz Sirloin Steak
- 28 oz | 24 oz Sour Cream
- 12 oz | 8 oz Sirloin Steak
- 6 TBSP | 6 TBSP Sour Cream

SIRLOIN & ROASTED GARLIC PAN SAUCE
with Mashed Potatoes & Broccoli

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 720

*The ingredient you received may be a different color.
1 PREP
- Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Cut broccoli florets into bite-size pieces if necessary. Dice potatoes into ½-inch pieces. Thinly slice chives.
- Peel garlic. Place whole clove in the center of a small piece of foil; drizzle with olive oil and season with salt and pepper. Cinch into a packet.

2 ROAST GARLIC & BROCCOLI
- Place garlic foil packet on a baking sheet.
- Toss broccoli on same sheet with a drizzle of oil, salt, and pepper.
- Roast on middle rack until browned and tender, 15-20 minutes.

3 MAKE MASHED POTATOES
- Meanwhile, place potatoes in a large pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, 15-20 minutes.
- Reserve ½ cup potato cooking liquid, then drain and return potatoes to pot. Mash with sour cream, salt, and pepper until smooth and creamy, adding reserved potato cooking liquid a splash at a time as needed.
- Keep covered off heat until ready to serve.

4 COOK STEAK
- While potatoes cook, pat steak* very dry with paper towels; season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat.
- Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer steak to a cutting board to rest for at least 5 minutes. Wipe out pan.

5 MAKE SAUCE
- Once garlic is done, carefully transfer to a cutting board and mash with a fork until smooth.
- Melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for steak over medium heat. Add mashed garlic (start with half and add more to taste); cook for 1 minute.
- Stir in demi-glace and ¼ cup water (½ cup for 4). Simmer until slightly thickened, 1-2 minutes. Turn off heat.
- Stir in another 1 TBSP butter (2 TBSP for 4) and any resting juices from steak. Season with salt and pepper.

6 FINISH & SERVE
- Slice steak against the grain. Fold half the chives into mashed potatoes.
- Divide potatoes, broccoli, and steak between plates. Top steak and potatoes with sauce. Garnish with remaining chives and serve.

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

**GRAIN OF WISDOM**
If you look closely, you’ll see that your steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines in step 6, aka against the grain.

**BUZZ OUT**
- Aluminum foil
- Baking sheet
- Large pot
- Strainer
- Potato masher
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
  Contains: Milk

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