



SLICED STEAK TAGLIATA

with Sweet Potatoes, Green Beans, and Tomato Vinaigrette











HELLO

WARM VINAIGRETTE

Balsamic goes beyond salads—the vinegar works its magic on sliced steak, too.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 670**

-  Grape Tomatoes
-  Sweet Potatoes
-  Ranch-Cut Steak
-  Balsamic Vinegar
-  Rosemary
-  Garlic
-  Green Beans
-  Beef Stock Concentrate

START STRONG

Dashing to get dinner done? Head to step 2 after you've finished cutting the sweet potatoes, rosemary, and garlic. You can finish your prep while the wedges roast.

BUST OUT

- 2 Baking sheets
- Plastic wrap
- Large pan
- Strainer
- Medium bowl
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (½ tsp | ½ tsp)
- Butter (1½ TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Rosemary ¼ oz | ¼ oz
- Garlic 2 Cloves | 4 Cloves
- Grape Tomatoes 4 oz | 8 oz
- Ranch-Cut Steak 10 oz | 20 oz
- Green Beans 6 oz | 12 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Beef Stock Concentrate 1 | 2

HELLO WINE



PAIR WITH
Chulengo Chilean Cabernet
Reserva, 2015

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

HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Cut **sweet potatoes** into wedges. Pick and roughly chop enough **rosemary leaves** from stems to give you 2 tsp. Smash **1 clove garlic** with the back of your knife. Mince or grate other clove. Halve **tomatoes** lengthwise.



4 COOK GREEN BEANS

Place **green beans** in a medium, microwave-safe bowl with a splash of **water**. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave on high until tender, about 5 minutes. Drain, then return to bowl. Add ½ **TBSP butter** and toss to melt and coat green beans.



2 ROAST SWEET POTATOES

Toss together **sweet potatoes**, **smashed garlic**, half the **chopped rosemary**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until tender and lightly crisped, about 20 minutes, tossing halfway through.



5 MAKE VINAIGRETTE

Meanwhile, heat a drizzle of **olive oil** in pan used for steak over medium-high heat. Add **tomatoes** and **minced garlic**. Cook, tossing, until slightly softened and fragrant, 1-2 minutes. Stir in **vinegar**, ½ **tsp sugar**, remaining **rosemary**, and **stock concentrate**. Let simmer until reduced and slightly thickened, 2-3 minutes. Remove pan from heat and stir or swirl in **1 TBSP butter**. Season with **salt** and **pepper**.



3 COOK STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook until browned on surface, 2-3 minutes per side. Transfer to another baking sheet, then roast in oven until cooked to desired doneness, 5-7 minutes. Let rest 5 minutes after removing from oven.



6 FINISH AND SERVE

Thinly slice **steak** against the grain, then divide between plates along with **green beans** and **sweet potato wedges**. Drizzle **tomatoes** and **vinaigrette** over steak and serve.

BRAVO!

Tagliata, the name of this dish, comes from the Italian word for “to cut.”

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