



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



Rosemary



Garlic



Ranch-Cut Steak



Green Beans



Balsamic Vinegar



Beef Stock Concentrates

START STRONG

Dashing to get dinner done? Head to step 2 after you've finished prepping 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 (2 TBSP)
- Sugar (½ tsp)
- Butter (3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Sweet Potatoes 4
- Rosemary ¼ oz
- Garlic 4 Cloves
- Grape Tomatoes 8 oz
- Ranch-Cut Steak 20 oz
- Green Beans 12 oz
- Balsamic Vinegar 3 TBSP
- Beef Stock Concentrates 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 1 TBSP. Smash **2 cloves garlic** with the back of your knife. Mince or grate other cloves. 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 **1 TBSP butter** and toss to melt and coat green beans.



2 ROAST SWEET POTATOES

Toss together **sweet potatoes**, **smashed garlic**, **2 tsp chopped rosemary**, a large 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 large 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 **3 TBSP vinegar** (we sent more), **½ tsp sugar**, remaining **chopped rosemary**, and **stock concentrates**. Let simmer until reduced and slightly thickened, 2-3 minutes.



3 COOK STEAK

Heat a large 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

Remove pan with **vinaigrette** from heat and stir or swirl in **2 TBSP butter**. Season with **salt** and **pepper**. Thinly slice **steak** against the grain, then divide between plates along with **green beans** and **sweet potatoes**. Drizzle **tomatoes** and vinaigrette over steak and serve.

FRESH TALK

If you could wake up tomorrow with a new talent, what would you want it to be?

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 8 NJ-5_FAM