



SLICED STEAK TAGLIATA

with Roasted Potatoes, Sugar Snap Peas, 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: 760**



Yukon Gold Potatoes



Garlic



Ranch-Cut Steak



Balsamic Vinegar



Rosemary



Grape Tomatoes



Sugar Snap Peas



Beef Stock Concentrates

START STRONG

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

INGREDIENTS

Ingredient 4-person

- Yukon Gold Potatoes 24 oz
- Rosemary ¼ oz
- Garlic 4 Cloves
- Grape Tomatoes 8 oz
- Sugar Snap Peas 12 oz
- Ranch-Cut Steak 20 oz
- Balsamic Vinegar 3 TBSP
- Beef Stock Concentrates 2

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Cut **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 2 cloves. Halve **tomatoes** lengthwise. Trim any tough ends from **snap peas**.



4 COOK SNAP PEAS

Place **snap peas** 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, 7-8 minutes. Drain, then return to bowl. Add **1 TBSP butter** and toss to melt and coat snap peas.



2 ROAST POTATOES

Toss together **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 25 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.



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 **snap peas** and **potatoes**. Drizzle **tomatoes** and vinaigrette over steak and serve.

FRESH TALK

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