



STEAK AND POTATOES WITH SASS

Drizzled in a Cranberry Balsamic Sauce with Tangy Cabbage on the Side



HELLO

CRANBERRY BALSAMIC SAUCE

Supercharged with fruity, flavorful sour power

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 680



Yellow Onion



Yukon Gold Potatoes



Mustard Seeds



Sirloin Steak



Soy Sauce
(Contains: Soy)



Rosemary



Red Cabbage



White Wine Vinegar



Balsamic Vinegar



Cranberry Jam

START STRONG

Make sure you slice the steak against the grain (across the natural direction of the meat's fibers). This will ensure that the beef is perfectly tender and melts in your mouth.

BUST OUT

- Baking sheet
- 2 Medium pans
- Paper towel
- Olive oil (2 tsp | 4 tsp)
- Oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Rosemary ¼ oz | ¼ oz
- Yukon Gold Potatoes 16 oz | 32 oz
- Red Cabbage 4 oz | 8 oz
- Mustard Seeds 1 tsp | 2 tsp
- White Wine Vinegar 5 tsp | 10 tsp
- Sirloin Steak 12 oz | 24 oz
- Balsamic Vinegar ½ TBSP | 1 TBSP
- Soy Sauce 1½ TBSP | 3 TBSP
- Cranberry Jam 1 oz | 2 oz

HELLO WINE



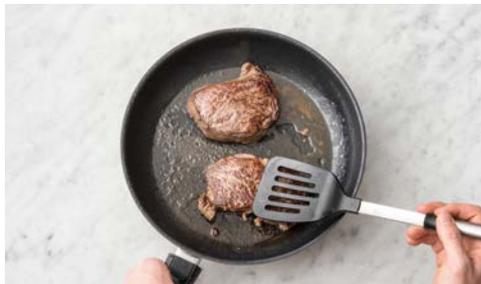
PAIR WITH
Sarriette Pays d'Oc
Cabernet Franc, 2016

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



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Halve, peel, and thinly slice **onion**. Pick and finely chop enough **rosemary leaves** from stems to give you 1 TBSP. Halve **potatoes** lengthwise, then cut into 1-inch-thick wedges (like steak fries).



4 COOK STEAK

While cabbage cooks, heat a drizzle of **oil** in another medium pan over medium-high heat. Pat **steak** dry with a paper towel, then season all over with **salt** and **pepper**. Add to pan and cook until it reaches desired doneness, 4-7 minutes per side. Remove from pan and set aside to rest.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with **chopped rosemary** and a large drizzle of **olive oil**. Season with **salt** and **pepper**. Roast in oven until lightly browned and crisp, 30-35 minutes.



5 MAKE SAUCE

Add ½ TBSP **balsamic vinegar**, 1½ TBSP **soy sauce**, **cranberry jam**, and 3 TBSP **water** to pan used for steak over medium heat (we sent more vinegar and soy sauce). Stir to combine. Let simmer until reduced to a syrupy consistency, 2-3 minutes. Remove from heat.



3 COOK CABBAGE

Heat a large drizzle of **oil** in a medium pan over medium-high heat. Add **onion** and **cabbage**. Cook, tossing, until softened, about 5 minutes. Stir in **mustard seeds** and cook until they start to pop, about 1 minute. Stir in **white wine vinegar**, 1 tsp **sugar**, and a pinch of **salt**. Reduce heat to low, cover, and cook until tender, about 10 minutes.



6 FINISH AND SERVE

Thinly slice **steak** against the grain. Divide steak, **potatoes**, and **cabbage** between plates. Drizzle **sauce** over steak and serve.

SENSATIONAL!

Steak and potatoes never tasted so bold.

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