



STEAKHOUSE-STYLE MUSHROOM SALAD

with Kale, Bell Pepper, Tomato & Horseradish Dressing

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Kale



8 oz | 16 oz
Button
Mushrooms



1 | 2
Shallot



1 | 2
Green Bell
Pepper



1 | 2
Roma Tomato



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



5 tsp | 10 tsp
Balsamic Vinegar



2 oz | 4 oz
Creamy Horseradish
Sauce
Contains: Eggs



2 TBSP | 4 TBSP
Yogurt
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Bavette Steak

Calories: 940



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 550



HELLO

CREAMY HORSERADISH DRESSING

Yogurt and mayonnaise mellow out horseradish sauce to make a dressing that's zingy, but not overpowering.

CRUSHING IT

Our steak spice is a bold and savory blend of garlic, mustard, and dill with whole peppercorns. Crushing the peppercorns right in the bag will ensure they're just the right size for seasoning mushrooms.

BUST OUT

- Large bowl
- Medium bowl
- Small bowl
- Plastic wrap
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk
- Paper towels 🇺🇸
- Cooking oil (1 tsp | 1 tsp) 🇺🇸

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🇺🇸 *Steak is fully cooked when internal temperature reaches 145°.



1 PREP & MASSAGE KALE

- **Wash and dry produce.**
- Remove and discard any large stems from **kale**; roughly chop into bite-size pieces. Trim and quarter **mushrooms**. Halve, peel, and thinly slice **shallot**. Halve, core, and thinly slice **bell pepper** into strips. Dice **tomato** into ½-inch pieces.
- Place kale in a large bowl. Add a **drizzle of oil** and lightly season with **salt**. Using your hands, massage kale until leaves are tender, 30-60 seconds. **TIP: Don't skip this step—massaging helps the kale leaves wilt slightly, lending a tender (never fibrous!) texture.**



4 COOK MUSHROOMS

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **mushrooms and marinade**; cook, stirring occasionally, until browned, 5-7 minutes. **TIP: If mushrooms start to brown too quickly, reduce heat to medium and cook for 6-8 minutes.**
- Stir in **¼ cup water**. Cook until liquid has evaporated and mushrooms are soft, 1-2 minutes.
- Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted.



2 MARINATE & PICKLE

- Using a rolling pin or heavy-bottomed pan, crush peppercorns inside **Steak Spice packet**.
- In a medium bowl, combine **mushrooms, garlic powder**, half the Steak Spice, **half the soy sauce, half the vinegar, 1 TBSP olive oil**, and **¼ tsp salt**. (For 4 servings, use all the Steak Spice, all the soy sauce, 2 TBSP olive oil, and ½ tsp salt.) Set aside to marinate until step 4.
- In a small microwave-safe bowl, combine **shallot**, remaining vinegar, **½ tsp sugar** (1 tsp for 4), and a **pinch of salt**. Cover with plastic wrap and microwave for 25 seconds. Drain liquid; transfer shallot to a plate. Wipe out bowl.



5 MAKE DRESSING & SALAD

- In bowl used for shallot, whisk together **horseradish sauce, yogurt**, and **mayonnaise**. Season with **salt** and **pepper**. **TIP: If dressing seems too thick, stir in a splash of water.**
- Add **tomato** and **half the mushrooms** to bowl with **kale**. Toss **salad** with as much **dressing** as you like (save any remaining for serving if desired) until evenly coated.



3 COOK BELL PEPPER

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate. Wipe out pan.
- 🇺🇸 Pat **steak*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for bell pepper over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Transfer to a cutting board to rest for at least 5 minutes.



6 SERVE

- Divide **salad** between bowls. Top with **bell pepper, pickled shallot**, and **remaining mushrooms**. Serve with any **remaining dressing** on the side.
- 🇺🇸 Thinly slice **steak** against the grain; serve atop **salad**.

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