



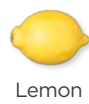
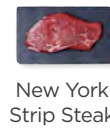
STEAKHOUSE-STYLE NEW YORK STRIP

with Fingerling Potatoes, Green Salad, and Horseradish Cream Sauce



HELLO
HORSERADISH CREAM SAUCE
 Dijon mustard and the prickly root give this steak topping some serious kick.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 630



START STRONG

The horseradish powder packs a punch, so add it sparingly until the sauce has just enough prickliness to keep things lively (you may not use it all).

BUST OUT

- Medium bowl
- Large pan
- Baking sheet
- Large bowl
- Paper towel
- Small bowl
- Oil (5 tsp | 10 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Multicolor Fingerling Potatoes **12 oz | 24 oz**
- Italian Seasoning **1 tsp | 2 tsp**
- Heirloom Grape Tomatoes **4 oz | 8 oz**
- Lemon **1 | 2**
- New York Strip Steak **10 oz | 20 oz**
- Sour Cream **2 TBSP | 4 TBSP**
- Mayonnaise **2 TBSP | 4 TBSP**
- Dijon Mustard **2 tsp | 4 tsp**
- Horseradish Powder **1 tsp | 2 tsp**
- Mixed Greens **3 oz | 6 oz**

HELLO WINE



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1 ROAST POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Halve **potatoes** lengthwise. Toss with **1 TBSP oil** and $\frac{1}{2}$ **tsp Italian seasoning** in a medium bowl (we'll use more seasoning later). Season with **salt** and **pepper**. Arrange cut-side down on a baking sheet. Roast until browned and tender, about 25 minutes.



4 COOK STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **steak** all over with **salt, pepper**, and another $\frac{1}{2}$ **tsp Italian seasoning** (you'll have some left over). Add to pan and cook to desired doneness, 4-8 minutes per side. Remove from pan and set aside to rest.



2 PREP

Halve **tomatoes**. Cut **lemon** into wedges. Pat **steak** dry with a paper towel and set aside to bring to room temperature.



5 DRESS SALAD

In a large bowl, toss together **mixed greens, tomatoes**, a drizzle of **oil**, and a squeeze of **lemon**. Season with **salt** and **pepper**.



3 MAKE SAUCE

In a small bowl, stir together **sour cream, mayonnaise, mustard**, and a pinch of **horseradish powder**. Season with **salt, pepper**, and more horseradish (to taste).



6 FINISH AND SERVE

Slice **steak** against the grain. Divide between plates along with **salad** and **potatoes**. Drizzle **sauce** over steak. Serve with any remaining **lemon** on the side for squeezing over.

CLASSY!

Steakhouse-style luxuriance
brought right to your dinner table

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