













RIB-EYE STEAKS OVER TRUFFLED MASHED POTATOES

with Green Beans Amandine



HELLO
TRUFFLE OIL
 The secret ingredient that makes
 anything taste extra special

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 1080

- | | | | | |
|---|--|---|---|---|
| 
Yukon Gold Potatoes | 
Parsley | 
Green Beans | 
Beef Demi-Glace
<small>(Contains: Milk)</small> | 
Truffle Oil |
| 
Tricolor Peppercorns | 
Shallot | 
Rib-Eye Steaks | 
Sour Cream
<small>(Contains: Milk)</small> | 
Sliced Almonds
<small>(Contains: Tree Nuts)</small> |

START STRONG

Nothing satisfies quite like a steak with a tender interior and crisp, seared surface. Make sure your pan is sizzling hot and the surface of each steak is patted dry so that it gets browned and crusty.

BUST OUT

- Peeler
- Large pan
- Medium pot
- Paper towel
- Strainer
- Potato masher
- Baking sheet
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Tricolor Peppercorns ¼ tsp | ½ tsp
- Parsley ¼ oz | ¼ oz
- Shallot 1 | 2
- Green Beans 6 oz | 12 oz
- Rib-Eye Steaks 20 oz | 40 oz
- Beef Demi-Glace 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Truffle Oil ½ tsp | 1 tsp
- Sliced Almonds 1 oz | 2 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



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1 PREHEAT OVEN AND BOIL POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Peel **potatoes**, then cut into ½-inch cubes. Place in a medium pot with a big pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 12-15 minutes. Drain and return to pot.



4 MAKE SAUCE

Reduce heat under pan to medium low and add a drizzle of **oil**. Add **shallot** and cook, tossing, until softened, 1-2 minutes. Stir in ¼ **tsp crushed peppercorns** (use more or less to taste), **demi-glace**, and ½ **cup water**. Bring to a boil, then lower heat and simmer until reduced, 2-3 minutes. Remove from heat. Add 1 **TBSP butter** and half the **sour cream**. Stir until butter is melted. Season with **salt** and **pepper**.



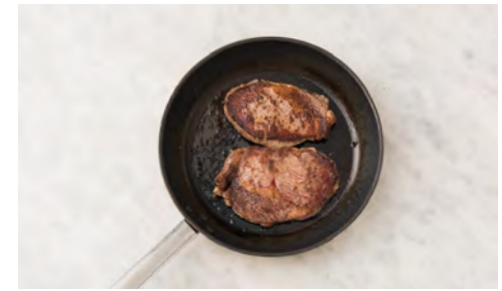
2 PREP AND ROAST BEANS

Use a mallet or heavy pan to crush **peppercorns** in their bag until coarsely ground. Finely chop **parsley**. Peel, halve, and chop **shallot**. Toss **green beans**, a drizzle of **oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven on middle rack until tender, 12-15 minutes.



5 MASH POTATOES

Add remaining **sour cream** and ½ **tsp truffle oil** to pot with **drained potatoes** (we sent extra oil—use more or less to taste). Mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**. **TIP:** Add a splash of milk to make potatoes extra-creamy.



3 COOK STEAKS

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steaks** dry with a paper towel and season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside to rest. **TIP:** Loosely cover steaks with aluminum foil to keep them warm.



6 FINISH AND PLATE

Thinly slice **steaks** against the grain. Toss **green beans** with **almonds**. Divide **mashed potatoes**, green beans, and steaks between plates. Drizzle **sauce** over steaks and potatoes. Garnish with **parsley**.

SUMPTUOUS!

You just outdid your local bistro.

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