



# TRUFFLED STRIP STEAK

with Asparagus and Roasted Rosemary Potatoes



**HELLO**  
**TRUFFLE ZEST**  
 Made from prized black truffles, this seasoning has rich, luxuriant flavor that you can sprinkle on.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 810

-  Dried Rosemary
-  Asparagus
-  Scallions
-  New York Strip Steak
-  Yukon Gold Potatoes
-  Shallot
-  Truffle Zest
-  Beef Stock Concentrate



## START STRONG

Scrape the bottom of the pan with a spatula or wooden spoon after adding the stock concentrate and water in step 5. This will release any browned bits from the steak, which pack lots of flavor.

## BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Paper towel
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Dried Rosemary **1 tsp** | **2 tsp**
- Asparagus **6 oz** | **12 oz**
- Shallot **1** | **2**
- Scallions **2** | **4**
- Truffle Zest **0.07 oz** | **0.14 oz**
- New York Strip Steak **12 oz** | **24 oz**
- Beef Stock Concentrate **1** | **2**

## WINE CLUB

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## 1 ROAST POTATOES

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 425 degrees. Cut **potatoes** into ½-inch-thick wedges, like steak fries. Toss on a baking sheet with a large drizzle of **oil, rosemary, salt, and pepper.** Roast in oven until browned at edges and tender, about 30 minutes total (we'll check on them after 20 minutes).



## 4 ROAST ASPARAGUS

About 10 minutes before **potatoes** are done, remove from oven and push toward one side of sheet. Place **asparagus** on other side and toss with a drizzle of **olive oil.** Scatter **scallion whites** over stalks and season with **salt and pepper.** Return sheet to oven and roast until asparagus is tender and potatoes are done, about 10 minutes.



## 2 PREP

Trim woody bottom ends from **asparagus.** Halve and peel **shallot,** then thinly slice. Trim, then thinly slice **scallions,** separating greens and whites. Place **3 TBSP butter** in a small bowl and stir in half the **truffle zest** and half the **scallion greens.** (**TIP:** Use more zest for extra truffle flavor.) Set aside to allow butter to soften.



## 5 MAKE PAN SAUCE

Transfer **steak** to a cutting board or plate and let rest. Drain any excess grease from pan. Heat a drizzle of **olive oil** in same pan over medium heat. Add **shallot** and cook, tossing occasionally, until softened, about 1 minute. Pour in **stock concentrate** and **¼ cup water.** Season with **salt and pepper.** Bring to a simmer, then let reduce by half. Remove from heat and stir in **1 TBSP truffle butter** (save the rest for the next step).



## 3 COOK STEAK

Pat **steak** dry with a paper towel. Season all over with plenty of **salt and pepper.** Heat a drizzle of **oil** in a large pan over medium-high heat (we used nonstick). Add steak and cook to desired doneness, 3-7 minutes per side. **TIP:** For an even color all over, after cooking the steak, briefly sear the sides as well by holding steak with tongs inside the pan.



## 6 FINISH AND SERVE

Divide **steak** between plates. (**TIP:** Slice first if desired.) Spoon **sauce** over evenly. Add **potatoes and asparagus** to same plates. Dollop remaining **truffle butter** (to taste) over steak and potatoes. Garnish with remaining **scallion greens.**

## SUPERB!

A dab of butter and a dash of truffle is all you need for instant luxury.

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