



Valentine's Pan Seared Steak and Herb Butter

with Smashed Potatoes, Green Beans and Candied Bacon

Valentine's Day 40 Minutes



Beef Steak



Bacon Strips



Russet Potato



Green Beans



Lemon



Dijon Mustard



Brown Sugar



Parsley



Chives



Sour Cream



Garlic

HELLO CANDIED BACON

Caramelized sugar and savoury bacon combine for the perfect salty-sweet combo!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 1 1/2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust Out

Baking sheet, vegetable peeler, microplane/zester, medium non-stick pan, measuring spoons, potato masher, strainer, tongs, large pot, large non-stick pan, paper towels, small bowl, medium bowl

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Green Beans	170 g	340 g
Lemon	1	2
Dijon Mustard	1 1/2 tsp	3 tsp
Brown Sugar	1 tbsp	2 tbsp
Parsley	7 g	14 g
Chives	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Garlic	6 g	12 g
Unsalted Butter*	3 1/2 tbsp	7 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

*** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep and make herb butter

Peel, then cut **potatoes** into 1/2-inch cubes. Trim **green beans**. Finely chop **parsley** and **chives**, then combine. (**NOTE:** This is your herb mix.) Zest and juice **half the lemon** (whole lemon for 4 ppl). Peel and mince or grate **garlic**. Cut **bacon** into 1/4-inch pieces. Mix together **1 1/2 tbsp softened butter**, **1/4 tsp lemon zest**, **1/2 tsp garlic** and **2 tsp parsley and chives** (dbl all for 4 ppl) in a small bowl. Season with **salt** and **pepper**, then divide into 2 portions (4 for 4 ppl). Refrigerate until ready to use.



Cook steak

Pat **steaks** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **2 tsp reserved bacon fat** (dbl for 4 ppl), then the **steak**. Sear, until golden-brown, 1-2 min per side, then transfer to a baking sheet. Broil, in the **middle** of the oven, until cooked to desired doneness, 4-7 min.*** Carefully wipe the pan clean.



Cook potatoes and beans

Combine **potatoes**, **2 tsp salt** and enough **water** to cover **potatoes** by 2 inches in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, add **green beans** and cook until tender-crisp, 2-3 min. Transfer **green beans** to a plate using tongs. Reduce heat to medium and cook **potatoes** uncovered until fork-tender, 8-10 more min. Drain and return **potatoes** to the same pot, off heat. Using a masher, roughly mash together **sour cream**, **1 tbsp butter**, **1 tbsp herb mix** (dbl both for 4 ppl) and **potatoes**. Season with **salt** and **pepper**.



Finish beans

Using the same pan, reduce heat to medium. Add **1 tbsp butter** (dbl for 4 ppl) and the **remaining garlic**. Cook until fragrant, 30 sec. Stir in the **Dijon** and **1/2 tsp lemon juice** (dbl for 4 ppl). Add **green beans**, then season with **salt** and **pepper**. Cook, stirring occasionally, until **green beans** are warmed through, 1-2 min. Remove from heat and stir in **1/2 tsp lemon zest** (dbl for 4 ppl).



Make candied bacon

While **potatoes** boil, heat a medium non-stick pan over medium-high heat. Add **bacon** to the pan and cook, stirring, until crispy, 3-5 min.** Reduce heat to medium. Drain **bacon** through a strainer over a medium bowl, reserving **fat**. Add **brown sugar** to the pan. Once **sugar** has completely melted, stir in **bacon** and toss until coated, 1 min, then transfer to a plate. (**NOTE:** Spread the pieces out to prevent sticking.)



Finish and serve

If **candied bacon** is sticking together, use hands to separate pieces when cooled. Divide **potatoes**, **steaks** and **green beans** between plates. Add **herb butter** on top of **steaks**, then sprinkle **bacon** and **remaining herb mix** over top.

Dinner Solved!