



LEAN GREEN STEAK MACHINE

with a Mint Chive Dressing and Veggie Succotash



HELLO

MINT CHIVE DRESSING

The herb duo brings springy freshness to the plate

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 500



Red Onion



Asparagus



Mint



Sirloin Steak



Zucchini



Lemon



Chives



Peas

START STRONG

If using the leftover herbs as a garnish, make sure to finely mince the chives and pick the mint leaves from the stems.

BUST OUT

- Zester
- Small bowl
- 2 Large pans
- Paper towel
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

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

• Red Onion	1 2
• Zucchini	1 2
• Asparagus	6 oz 12 oz
• Lemon	1 1
• Chives	¼ oz ¼ oz
• Mint	¼ oz ¼ oz
• Sirloin Steak	12 oz 24 oz
• Peas	4 oz 8 oz

HELLO WINE



PAIR WITH
Château de Win
Graves Rouge Reserve, 2014

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



1 PREP

Wash and dry all produce. Halve, peel, and dice **onion**. Cut **zucchini** into ½-inch cubes. Trim woody bottoms from **asparagus**, then cut into 1-inch pieces. Zest **lemon** until you have ½ tsp zest, then cut into halves. Mince half the **chives**. Pick half the **mint leaves** from stems and finely chop. **TIP:** Use the remaining herbs as a garnish, if desired.



4 COOK STEAK

Heat a drizzle of **olive oil** in another large pan over medium-high heat. Pat **steak** dry with a paper towel, then season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 4-7 minutes per side. Remove from pan and set aside to rest.



2 MAKE HERB DRESSING

In a small bowl, combine minced **chives**, chopped **mint**, a squeeze of **lemon**, a large drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Adjust to taste with more lemon, salt, and pepper.



5 FINISH SUCCOTASH

Add **peas** and **asparagus** to pan with **succotash**. Return pan to stove over medium-high heat. Cook, tossing, until asparagus is tender, 4-5 minutes. Season with **salt** and **pepper**. Remove pan from heat and stir in a squeeze of **lemon** and a pinch of **lemon zest**.



3 START SUCCOTASH

Heat a drizzle of **olive oil** in a large pan over medium heat. Add **onion** and cook until softened, 4-5 minutes. Toss in **zucchini** and cook until lightly browned and softened, 5-6 minutes. Season with **salt** and **pepper**. Remove pan from heat.



6 FINISH AND PLATE

Thinly slice **steak** against the grain. Divide **succotash** between plates and top with steak. Drizzle with **herb dressing**. Garnish with remaining **mint leaves** and **chives**, if desired.

VEG OUT!

This succulent succotash is loaded with springtime green.

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