



STRIP STEAK BÉARNAISE

with Creamed Kale and Rosemary Potatoes



HELLO

BÉARNAISE-STYLE SAUCE

Tarragon and white wine vinegar bring classically French flavors.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 720



White Potatoes



New York Strip Steak



Tarragon



Sour Cream
(Contains: Milk)



Beef Stock Concentrate



Rosemary



Shallot



Green Kale



White Wine Vinegar

START STRONG

Rosemary and tarragon both have strong, assertive herby flavors. Feel free to use them to taste on the potatoes and in the sauce.

BUST OUT

- Baking sheet
- Paper towel
- Large pan
- Medium pan
- Oil (1 TBSP | 2 TBSP)
- Butter (1½ TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

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

- White Potatoes **12 oz** | **24 oz**
- Rosemary **¼ oz** | **¼ oz**
- Shallot **1** | **2**
- Tarragon **¼ oz** | **½ oz**
- Green Kale **4 oz** | **8 oz**
- New York Strip Steak **10 oz** | **20 oz**
- Sour Cream **4 TBSP** | **8 TBSP**
- White Wine Vinegar **2 TBSP** | **4 TBSP**
- Beef Stock Concentrate **1** | **2**

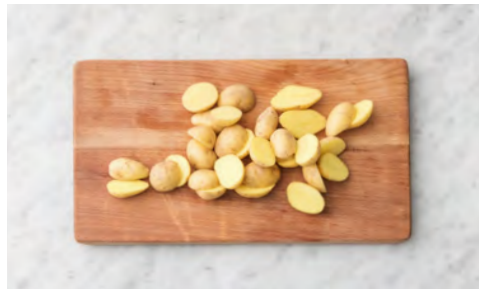
HELLO WINE



PAIR WITH

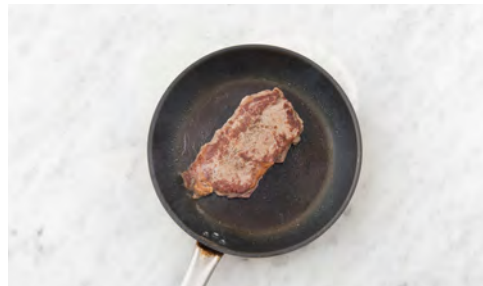
Château de Win
Graves Rouge Reserve, 2014

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



1 ROAST POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Halve **potatoes**. (**TIP:** Quarter any large ones.) Strip **rosemary leaves** from stems; discard stems. Finely chop leaves until you have 1 TBSP. Toss potatoes, rosemary, and a drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**. Roast in oven until golden brown, about 25 minutes.



4 COOK STEAK

Heat a drizzle of **oil** in a medium pan over medium-high heat. Season **steak** 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. Reduce heat to medium-low.



2 PREP

Halve, peel, and finely chop **shallot**. Pick **tarragon** leaves from stems and roughly chop until you have 1 TBSP; discard stems. Remove any large stems or ribs from half the **kale** (use the rest as you like), then finely chop. Pat **steak** dry with a paper towel.



5 MAKE SAUCE

Add **shallot** to same pan. Cook, tossing, until translucent, 1-2 minutes. Pour in **vinegar**, scraping up any brown bits. Add **tarragon** and cook until vinegar evaporates, about 1 minute. Stir in **stock concentrate** and **½ cup water**. Bring to a boil, then lower heat and let simmer until reduced by half, 2-3 minutes. Remove from heat. Stir in **1½ TBSP butter**. Season with **salt** and **pepper**.



3 COOK KALE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **kale** and season with **salt** and **pepper**. Cook, tossing, until kale is wilted and tender, about 10 minutes (**TIP:** Add a splash of water to pan if you're having trouble getting kale to wilt.) Remove pan from heat. Stir in **sour cream**. Season with **salt** and **pepper** and set aside.



6 FINISH AND PLATE

If kale has cooled, quickly reheat in pan over low heat. Slice **steak** against the grain. Divide **potatoes**, **kale**, and **steak** between plates. Spoon sauce over steak and serve.

SUMPTUOUS!

Adding a bit of dairy to kale really makes it the cream of the crop.



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