



# PEPPERCORN-GRAVY STEAK

with Broccoli and Garlic Bread



## HELLO

### PEPPERCORN GRAVY

Crushing pepper by hand makes its flavors come alive in this rich and creamy sauce.

**PREP: 5 MIN** | **TOTAL: 30 MIN** | **CALORIES: 800**



Garlic



Scallions



Ciabatta Bread  
(Contains: Wheat)



Black Peppercorns



Broccoli Florets



Ranch-Cut Steak



Beef Stock Concentrate



Dijon Mustard



Sour Cream  
(Contains: Milk)

## START STRONG

Adding a little water along with the broccoli will help the stalks cook faster. We also suggest covering your pan to trap the steam (if your pan doesn't have a lid, use aluminum foil).

## BUST OUT

- Zip-close bag
- Medium bowl
- Medium pan
- Small bowl
- Large pan
- Paper towel
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)
- Vegetable oil (2 TBSP | 4 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 4
- Ciabatta Bread 1 | 2
- Black Peppercorns 1 TBSP | 2 TBSP
- Broccoli Florets 8 oz | 16 oz
- Ranch-Cut Steak 10 oz | 20 oz
- Beef Stock Concentrate 1 | 2
- Dijon Mustard 2 tsp | 4 tsp
- Sour Cream 2 TBSP | 4 TBSP

## WINE CLUB

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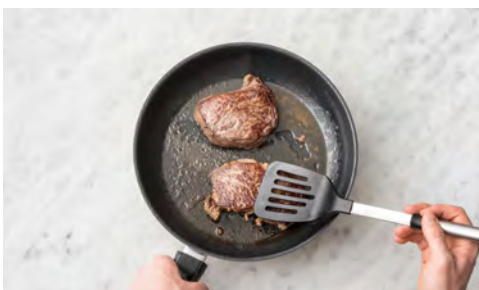


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## 1 PREP

**Wash and dry all produce.** Take out **2 TBSP butter** and let sit at room temperature. Mince or grate **garlic**. Trim and thinly slice **scallions**, separating greens and whites. Split **ciabatta** in half (as if for a sandwich). Place **peppercorns** in a zip-close bag; crush in bag using a rolling pin or a heavy-bottomed pan.



## 4 COOK STEAK AND AROMATICS

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel. Season with plenty of **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Set aside to rest. Heat another drizzle of oil in same pan over medium-high heat. Add **scallion whites** and **¼ tsp crushed peppercorns** (use more or less to taste). Cook until softened, about 2 minutes.



## 2 STEAM BROCCOLI

Heat a large drizzle of **oil** in a medium pan over medium-high heat. Add **broccoli** and **3 TBSP water**. Cover pan and let steam until broccoli is bright green and starting to become tender, about 3 minutes. Uncover and allow remaining water to evaporate.



## 5 MAKE GRAVY AND GARLIC BUTTER

Stir **stock concentrate**, **⅓ cup water**, and **mustard** into pan, scraping up any browned bits on bottom. Simmer until reduced by half, about 2 minutes. Remove from heat and stir in another **1 TBSP butter**. Pour mixture into a medium bowl, whisk in **sour cream**, and set aside. In a small bowl, mix reserved **2 TBSP butter** and remaining **garlic**. Season with **salt** and **pepper**.



## 3 ADD GARLIC

Toss a large drizzle of **oil** and half the **garlic** into pan with **broccoli**. Cook until broccoli is crisped and garlic is fragrant, 1-2 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside. Carefully wipe out pan.



## 6 FINISH AND SERVE

Spread **garlic butter** onto cut sides of **ciabatta**. Heat pan used for broccoli over medium-high heat. Add ciabatta buttered-side down and toast until light golden, 2-3 minutes. Thinly slice **steak** against the grain. Divide between plates and spoon **gravy** over top. Sprinkle with **scallion greens**. Serve with **broccoli** and ciabatta on the side.

## SWEPT AWAY!

Use the toasts to sop up the gravy and any juices from the steak.

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