



PEPPERCORN SIRLOIN STEAK with Fingerling Potato Gratin and Roasted Baby Carrots



HELLO GRATIN
The French word for a baked dish with a cheesy breadcrumb topping (ooh la la, indeed).

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 870

- Lemon
- Thyme
- Baby Carrots
- Garlic Herb Butter (Contains: Milk)
- Milk (Contains: Milk)
- Parmesan Cheese (Contains: Milk)
- Beef Demi-Glace (Contains: Milk)
- Scallions
- Tricolor Peppercorns
- Fingerling Potatoes
- Flour (Contains: Wheat)
- Gruyère Cheese (Contains: Milk)
- Sirloin Steak
- Panko Breadcrumbs (Contains: Wheat)

START STRONG

To quickly pick thyme leaves, pinch a sprig at its tip. Then pull down, going against the direction of the leaves, to pop them right off. Use any extra thyme for seasoning meats and veggies.

BUST OUT

- Zester
- Zip-close bag
- Baking sheet
- Olive oil (1 TBSP)
- Vegetable oil (1 tsp)
- Butter (2 TBSP)
(Contains: Milk)
- Baking dish
- Large bowl
- Small pot
- Large pan
- Small bowl
- Strainer

INGREDIENTS

Ingredient 4-person

- Thyme ¼ oz
- Scallions 2
- Lemon 1
- Tricolor Peppercorns 1 TBSP
- Baby Carrots 16 oz
- Fingerling Potatoes 24 oz
- Garlic Herb Butter 2 TBSP
- Flour 1 TBSP
- Milk 13.5 oz
- Gruyère Cheese ½ Cup
- Parmesan Cheese ½ Cup
- Sirloin Steak 24 oz
- Beef Demi-Glace 1
- Panko Breadcrumbs ¼ Cup

WINE CLUB

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1 PREP Wash and dry all produce. Adjust rack to top position and preheat oven to 450 degrees. Pick and chop ½ tsp thyme leaves from sprigs. Trim and thinly slice scallions, separating greens and whites. Zest 1 tsp zest from lemon, then quarter. Place peppercorns in a zip-close bag; crush with a rolling pin or heavy pan.



4 COOK STEAK Remove pot with sauce from heat, then stir in Gruyère cheese and half the Parmesan. Season with salt and pepper. Cover and set aside. Pat steak dry with a paper towel. Season all over with plenty of salt and crushed peppercorns (save some pepper for later). Heat a drizzle of oil in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-5 minutes per side. Set aside on a cutting board. Reduce heat under pan to medium.

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2 COOK SIDES Toss carrots on a baking sheet with a drizzle of olive oil, salt, and pepper. Roast until tender, about 15 minutes, tossing halfway. Meanwhile, halve potatoes lengthwise. Place in a large microwave-safe bowl and cover with plastic wrap. Microwave on high for 7 minutes; keep in microwave until step 6.



5 MAKE GRAVY AND CRUST Once carrots are done, remove from oven and toss with lemon zest and a few squeezes of lemon juice. Preheat broiler to high. Add ½ cup water and demi-glace to pan used for steak over medium heat. Cook until just thickened, about 2 minutes. Remove from heat, stir in 2 TBSP plain butter, and season with salt and crushed peppercorns. In a small bowl, mix panko, chopped thyme, remaining Parmesan, a large drizzle of olive oil, and a pinch of salt and pepper.



3 START CHEESE SAUCE Melt garlic herb butter in a small pot over medium-high heat. Whisk in flour and let cook 30 seconds. Pour in milk and whisk until smooth. Add a few whole thyme sprigs (use the rest as you like), scallion whites, and large pinch of salt. Bring to a simmer and let bubble until thickened, about 2 minutes.



6 BROIL AND PLATE Drain any moisture from potatoes, then place in a 9 x 13-inch baking dish. Season with salt and pepper. Pour cheese sauce over top. Sprinkle crust over. Broil until golden brown, about 3 minutes. Divide steak between plates (slice first if desired). Drizzle with gravy. Serve with carrots and potatoes on the side. Garnish with scallion greens.

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