

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



5 tsp | 10 tsp Sherry Vinegar



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



Beef Stock Concentrate



2 oz | 4 oz Mixed Greens



Shallot



1 tsp 2 tsp Garlic Powder



14 oz | 28 oz Sirloin Steak



2 TBSP | 4 TBSP Sour Cream Contains: Milk

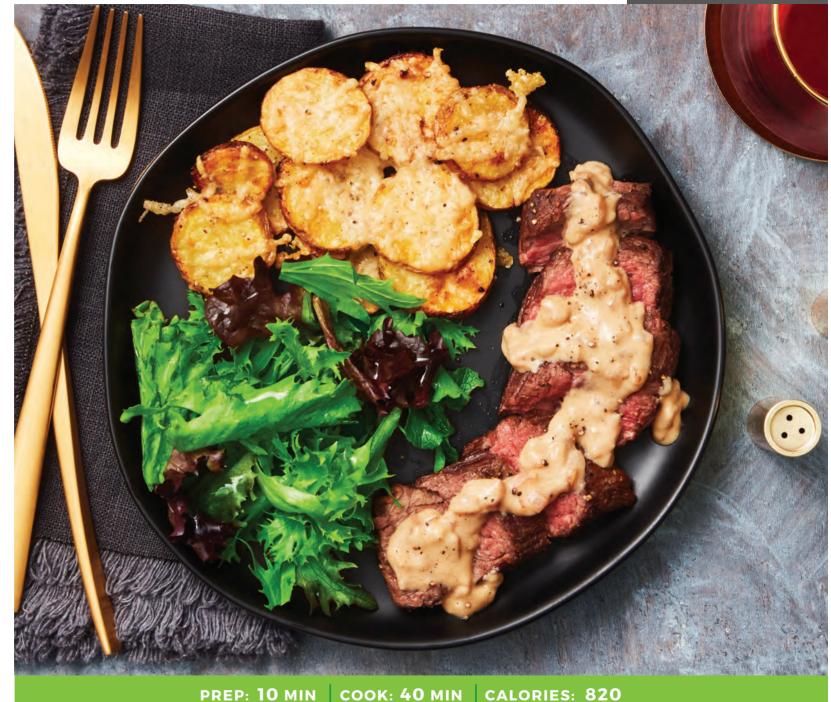
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SHERRY VINEGAR

This complex-tasting vinegar adds a touch of finesse to both your salad and pan sauce.

SIRLOIN & SHERRY SHALLOT SAUCE

with Garlic Parmesan Potato Clusters & Mixed Greens



CALORIES: 820

GOURMET

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RAISING THE STEAKS

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

BUST OUT

- Small bowl
- Whisk
- · Baking sheet
- 2 Large bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (3 TBSP | 6 TBSP)
- Sugar (1/2 tsp | 1 tsp)
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)

 Contains: Milk

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* Steak is fully cooked when internal temperature reaches 145°.



1 PREP & MAKE VINAIGRETTE

- Adjust rack to middle position and preheat oven to 450 degrees. Wash and dry all produce.
- Slice potatoes into ¼-inch-thick rounds. Halve and peel shallot; finely chop half (save other half for another use).
- In a small bowl, whisk together half the vinegar (you'll use the rest later),
 1 TBSP olive oil, and ½ tsp sugar (for 4 servings, use 2 TBSP olive oil and 1 tsp sugar). Season with salt and pepper.



2 MAKE POTATO CLUSTERS

- Lightly oil a baking sheet.
- In a large bowl, combine potatoes, garlic powder, 2 TBSP olive oil
 (4 TBSP for 4 servings), and a couple big pinches of salt and pepper; toss until potatoes are completely coated. Arrange on prepared sheet into clusters (about 6 slightly overlapping slices each).
- Roast on middle rack for 12 minutes, then sprinkle with **Parmesan**.
- Return to middle rack until potatoes are tender and cheese is lightly browned. 10-12 minutes more.



3 COOK STEAK

- While potatoes roast, pat steak* dry with paper towels; season all over with salt and pepper.
- Heat a large drizzle of oil in a large pan over medium-high heat. Add steak and cook to desired doneness,
 3-6 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



4 MAKE SAUCE

- Heat a drizzle of oil in pan used for steak over medium heat. Add chopped shallot; cook, stirring, until softened, 1-2 minutes.
- Pour in remaining vinegar. Simmer until reduced by half. 30 seconds.
- Stir in stock concentrate and ¼ cup water (½ cup for 4 servings). Simmer until thickened, 2-3 minutes. Turn off heat.
- Stir in sour cream and 1 TBSP butter (2 TBSP for 4). Season with salt and pepper.



5 MAKE SALAD

 While sauce cooks, toss mixed greens in a second large bowl with as much vinaigrette as desired. Season with salt and pepper.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, potato clusters, and salad between plates. Top steak with sauce and serve.

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