



TRUFFLE RIB-EYE STEAK

with Seasoned Potato Wedges and Roasted Green Beans



HELLO
TRUFFLE ZEST
Discover the 5th taste (umami!)
with this earthy, savory flavor powerhouse.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 900



Yukon Gold Potatoes



Rib-Eye Steak



Beef Stock Concentrate



Green Beans



Shallot



Steak Spice Blend



Truffle Zest



Sour Cream
(Contains: Milk)

START STRONG

The right pan makes all the difference when cooking steak. You'll want something that has a thick base to ensure an even amount of heat is transferred to the rib-eye. We love cast-iron for the job.

BUST OUT

- Paper towel
- Large pan
- Large bowl
- Whisk
- 2 Baking sheets
- Medium bowl
- Vegetable oil (5 tsp | 7 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Rib-Eye Steak **12 oz** | **24 oz**
- Steak Spice Blend **1 TBSP** | **2 TBSP**
- Beef Stock Concentrate **1** | **2**
- Truffle Zest **0.07 oz** | **0.14 oz**
- Green Beans **6 oz** | **12 oz**
- Sour Cream **2 TBSP** | **4 TBSP**

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



1 PREP

Adjust rack to upper and lower positions and preheat oven to 425 degrees. (**TIP:** Preheat oven with a baking sheet inside for extra-crispy potatoes.) **Wash and dry all produce.** Cut **potatoes** into 1-inch-thick wedges. Halve, peel, and mince **shallot** until you have 1½ TBSP. Pat **steak** dry with a paper towel and let come to room temperature.



4 COOK STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **steak** all over with plenty of **salt** and **pepper**. Add to pan and cook to desired doneness, 3-7 minutes per side. Remove from pan and set aside to rest. Wipe out any burnt bits in pan.



2 ROAST POTATOES

In a large bowl, toss **potatoes** with a large drizzle of **oil**, ½ TBSP **spice blend** (we sent more), **salt**, and **pepper**. Arrange in a single layer on a lightly **oiled** baking sheet. Roast on upper rack until browned and crisp, 25-30 minutes, flipping halfway through.



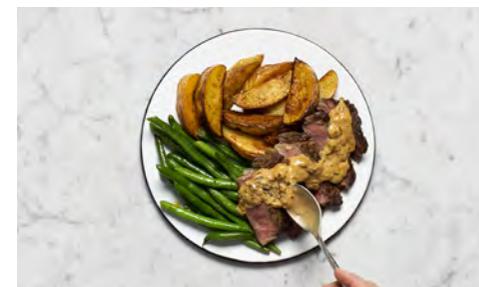
5 MAKE SAUCE

Reduce heat under pan to medium and add ½ TBSP **butter**. Once melted, add **minced shallot**. Cook, tossing, until softened, 1-2 minutes. Pour in **stock mixture** and bring to a simmer. Let reduce by half, 3-5 minutes. Remove pan from heat and add **sour cream** and another ½ TBSP **butter**, whisking until smooth and combined. Taste and add more butter, if desired.



3 PREP SAUCE AND ROAST GREEN BEANS

Place **stock concentrate**, ½ cup **water**, and **truffle zest** in a medium microwave-safe bowl. Microwave on high until steaming, 1-2 minutes. Stir to combine. Set aside. Toss **green beans** on another baking sheet with a drizzle of **oil**. Season with plenty of **salt** and **pepper**. Roast on lower rack to desired doneness, 10-15 minutes.



6 PLATE AND SERVE

Divide **steak**, **potatoes**, and **green beans** between plates. Spoon **sauce** over steak and serve.

SUMPTUOUS!

Keep this shallot + stock + sour cream sauce formula handy for pretty much any protein.

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