



RIBEYE STEAK AND TARRAGON SAUCE with Roasted Asparagus and Garlic Mashed Potatoes



HELLO RIBEYE

Beloved for its marbling (read: fat, a.k.a. *major* flavor), this tender cut bastes from within, leading to a tender, silky mouthfeel.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 1080



Asparagus



Tarragon



Ribeye Steak



Dijon Mustard



Yukon Gold Potatoes



Garlic Oil



Beef Stock Concentrate



Sour Cream
(Contains: Milk)

START STRONG

For best ribeye results, pat the meat extra dry (we're talking a five-paper-towel-job, folks). This leads to a better sear in the pan (rather than steaming), yielding a delicious brown crust and complex flavor. Speaking of searing ... get your pan screamin' hot before adding the steak. Once the oil begins to shimmer and smoke ever so slightly, it's time to add that super-dry ribeye. Hello, gourmet!

BUST OUT

- Medium pot
- Baking sheet
- Strainer
- Paper towels
- Potato masher
- Large pan
- Olive oil (1 tsp | 2 tsp)
- Vegetable oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient	2-person	4-person
• Asparagus	8 oz	16 oz
• Yukon Gold Potatoes	12 oz	24 oz
• Tarragon	¼ oz	¼ oz
• Garlic Oil	5 tsp	10 tsp
• Sour Cream	4 TBSP	8 TBSP
• Ribeye Steak*	20 oz	40 oz
• Beef Stock Concentrate	1	2
• Dijon Mustard	2 tsp	4 tsp

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

WINE CLUB

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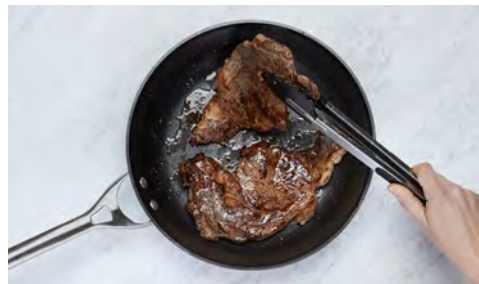
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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim off bottom 2 inches from **asparagus**. Dice **potatoes** into ½-inch cubes (no need to peel). Remove **tarragon leaves** from stems; mince leaves until you have 2 tsp.



4 COOK STEAK

While asparagus roasts, pat **steak** very dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Once oil is hot, add steak and cook to desired doneness, 2-4 minutes per side, depending on thickness of meat. (**TIP:** If steak has a layer of fat at the top, use tongs to flip meat and sear until fat is rendered and crispy.) Turn off heat; transfer to a cutting board to rest. Wipe out pan.

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2 MAKE MASHED POTATOES

Place **potatoes** in a medium, lidded pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, about 15 minutes. Reserve ½ **cup cooking water**, then drain and return potatoes to pot. Add half the **garlic oil** (add more to taste), half the **sour cream**, **1 TBSP butter**, and ¼ cup reserved cooking water. Mash with a potato masher or fork, adding more cooking water if necessary. Season with **salt**.



5 MAKE SAUCE

Add **stock concentrate**, **mustard**, and ¼ **cup water** to same pan. Bring to a simmer over medium heat. Cook, whisking, until thickened, about 2 minutes. Turn off heat; stir in remaining **minced tarragon**, remaining **sour cream**, and **1 TBSP butter** until melted. Season with **salt** and **pepper**.



3 ROAST ASPARAGUS

While potatoes cook, toss **asparagus** on a baking sheet with a drizzle of **olive oil**, **1 tsp minced tarragon** (save the rest for later), **salt**, and **pepper**. Roast until tender, 8-12 minutes.



6 FINISH AND SERVE

Slice **steak** against the grain. Divide **asparagus**, **potatoes**, and steak between plates. Drizzle steak with **sauce**. Garnish with as many remaining **tarragon leaves** as you like.

HIGH STEAKS

For an extra-luxurious bite, sprinkle your finished steak with flaky sea salt.

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