



CHERRY BALSAMIC SIRLOIN

with Herby Roasted Fingerling Potatoes and Roasted Brussels Sprouts



HELLO

HERBES DE PROVENCE

The floral spice blend from the south of France gives roasted potatoes a certain *je ne sais quoi*.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 890



Fingerling Potatoes



Shallot



Brussels Sprouts



Dried Cherries



Beef Demi-Glace
(Contains: Milk)



Herbes de Provence



Balsamic Vinegar



Sirloin Steak



Cherry Preserves

START STRONG

To get a restaurant-quality sear on your steak, don't move it around after you place it into the hot pan. We know it's tempting, but a deep-brown crust requires maximum steak-to-pan contact.

BUST OUT

- 2 Baking sheets
- Aluminum foil
- Paper towels
- Large pan
- Olive oil (7 tsp | 7 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- | | |
|-----------------------|-----------------|
| • Fingerling Potatoes | 12 oz 24 oz |
| • Herbes de Provence | 1 tsp 1 tsp |
| • Shallot | 1 2 |
| • Balsamic Vinegar | 5 tsp 10 tsp |
| • Brussels Sprouts | 8 oz 8 oz |
| • Sirloin Steak | 14 oz 28 oz |
| • Dried Cherries | 1 oz 2 oz |
| • Cherry Preserves | 2 TBSP 4 TBSP |
| • Beef Demi-Glace | 1 1 |

WINE CLUB

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1 PREP POTATOES

Adjust racks to upper and middle positions; preheat oven to 450 degrees. **Wash and dry all produce.** Halve **potatoes** lengthwise. Toss potatoes, a large drizzle of **olive oil**, **Herbes de Provence**, **salt**, and **pepper** on a baking sheet. Arrange potatoes cut sides down.



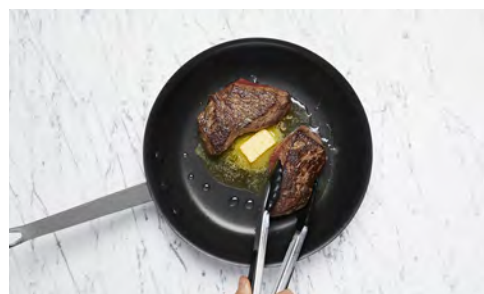
2 ROAST POTATOES AND SHALLOT

Halve, peel, and thinly slice **shallot**. Toss on a piece of foil with a drizzle of **olive oil**, half the **vinegar**, **salt**, and **pepper**. Tightly seal into a packet and place on baking sheet with **potatoes**. Roast on middle rack until tender, about 30 minutes.



3 PREP AND ROAST BRUSSELS SPROUTS

Meanwhile, trim and halve **Brussels sprouts**. Toss on a separate baking sheet with a large drizzle of **oil**, **salt**, and **pepper**. Arrange cut sides down and roast on top rack until tender and slightly crispy, 15-20 minutes.



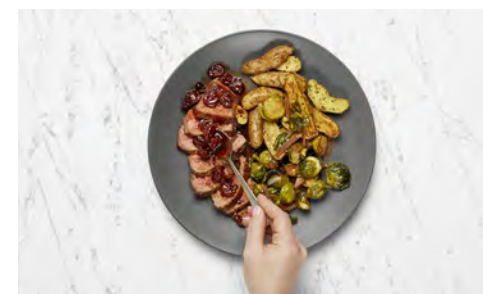
4 COOK STEAK

Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat **1 TBSP olive oil** in a large pan over medium-high heat. Add steak and cook until browned on first side, 4-7 minutes. Flip and add **1 TBSP butter** to pan. Cook until steak reaches desired doneness, 4-7 minutes more. Turn off heat; remove from pan and set aside to rest.



5 MAKE PAN SAUCE

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **cherries** and cook until slightly softened, about 30 seconds. Stir in **preserves**, **demi-glace**, **1/4 cup water**, and remaining **vinegar**. Simmer until thickened, 3-5 minutes. Turn off heat. Stir in **1 TBSP butter** and any **resting juices** from steak. Season with **pepper**.



6 FINISH AND SERVE

Toss together roasted **Brussels sprouts** and **shallot** (and any juices). Thinly slice **steak** against the grain. Divide Brussels sprouts, **potatoes**, and steak between plates. Top steak with **sauce** and serve.

ALLIUM-AZING!

Shallots transform from sharp and pungent to sweet, mild, and juicy when roasted.

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