



# SIRLOIN WITH CHIVE BUTTER SAUCE with Crispy Parmesan Potato Rounds and Blood Orange Salad



## HELLO BLOOD ORANGE

This sunset-hued citrus adds a burst of sweetness to your green salad.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690



Yukon Gold Potatoes



Blood Orange



Chives



Spring Mix Lettuce



Garlic



Sirloin Steak



Parmesan Cheese  
(Contains: Milk)

## START STRONG

Don't toss your orange peels! Mix into drinks for a citrusy note, or store a piece with your brown sugar to keep it moist.

## BUST OUT

- Baking sheet
- Paper towels
- Medium pan
- Medium bowl
- Vegetable oil (4 tsp | 5 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Olive oil (1 tsp | 2 tsp)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Blood Orange **1** | **2**
- Chives **¼ oz** | **½ oz**
- Sirloin Steak\* **14 oz** | **28 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Spring Mix Lettuce **2 oz** | **4 oz**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

# HelloFRESH



## 1 BAKE POTATOES

Adjust rack to top position and preheat oven to 450 degrees. Lightly oil a baking sheet. **Wash and dry all produce.** Slice **potatoes** crosswise into ¼-inch-thick rounds. Toss on prepared sheet with a large drizzle of oil, **salt**, and **pepper**. Bake on top rack until lightly browned and tender, about 20 minutes.



## 4 FINISH POTATOES

Once **potatoes** have roasted 20 minutes, evenly sprinkle with **Parmesan**. Return to oven until cheese is browned and melted, 5-10 minutes.



## 2 PREP

Meanwhile, mince or grate **garlic**. Peel **blood orange**, then slice crosswise into rounds. Thinly slice **chives**.



## 5 MAKE SAUCE

Melt **2 TBSP butter** in pan used to cook steak over medium heat. Add **garlic** and cook until fragrant, about 30 seconds. Reduce heat to low, then stir in **chives** until thoroughly combined. Turn off heat. Season generously with **salt** and **pepper**.



## 3 COOK STEAK

Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a medium pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Turn off heat. Remove from pan and set aside to rest for 5 minutes. Wipe out pan.



## 6 FINISH AND SERVE

In a medium bowl, combine **blood orange rounds**, **lettuce**, a drizzle of **olive oil**, **salt**, and **pepper**. Slice **steak** against the grain. Divide salad, **potatoes**, and steak between plates. Top steak with **sauce**.

## SAUCY!

Love the chive butter sauce? Try making it again with whatever fresh herb you've got on hand.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK 8 NJ-16