



BEEF TENDERLOIN AU POIVRE with Roasted Potatoes and Green Beans



HELLO
AU POIVRE
This classic French bistro dish will give you all the chic Parisian feels.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 600

-  Yukon Gold Potatoes
-  Shallot
-  Chives
-  Beef Demi-Glace
(Contains: Milk)
-  Green Beans
-  Black Peppercorns
-  Beef Tenderloin

START STRONG

If you're unsure of how much black pepper to use in this dish, start with a little and add more to taste.

BUST OUT

- Zip-close bag
- Baking sheet
- Paper towels
- Medium pan
- Vegetable oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Green Beans 6 oz | 12 oz
- Shallot 1 | 2
- Black Peppercorns 1 TBSP | 2 TBSP
- Chives ¼ oz | ½ oz
- Beef Tenderloin 10 oz | 20 oz
- Beef Demi-Glace 1 | 2

WINE CLUB

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1 PREP Adjust rack to top position, then preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Trim **green beans**. Halve, peel, and mince **shallot** until you have 2 TBSP. Place **peppercorns** in a zip-close bag; crush using a rolling pin or heavy-bottomed pan. Thinly slice **chives**.



4 COOK STEAK Meanwhile, pat **steak** dry with paper towels and 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, 3-6 minutes per side. Turn off heat. Remove steak from pan and set aside to rest for 5 minutes. Rinse and wipe out pan.



2 ROAST POTATOES Toss **potatoes** on one side of a baking sheet with a large drizzle of **oil** and a large pinch of **salt** and **pepper**. Roast until lightly browned, about 15 minutes.



5 MAKE SAUCE Heat **1 TBSP butter** in same pan over medium heat. Add minced **shallot**. Cook, stirring often, until slightly softened, 1-2 minutes. Add **demi-glace**, **¼ cup water**, and **1 tsp crushed peppercorns** (be sure to measure). Simmer until slightly thickened, 1-2 minutes. Turn off heat. Stir in **1 TBSP butter**, half the **chives**, and any **resting juices** from steak. Season with **salt** and more peppercorns (to taste).



3 ROAST GREEN BEANS Once **potatoes** have roasted for 15 minutes, remove baking sheet from oven. Carefully push potatoes to one side. Toss **green beans** on opposite side of sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Return to top rack and roast until vegetables are browned and tender, 10-15 minutes.



6 SERVE Divide **potatoes**, **green beans**, and **steak** between plates. Top steak with **sauce**. Sprinkle with remaining **chives**.

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Your taste buds will thank you for this trip to France!

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