



HALL OF FAME BUTTERED-UP STEAK with Roasted Potatoes and Garlicky Green Beans



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 480



Sirloin Steak



Yukon Gold Potatoes



Garlic



Parsley



Green Beans



Dijon Mustard

START STRONG

If you have a grill, fire it up! The steak will taste great cooked on the grates. Just cook to desired doneness over direct heat, 3-6 minutes per side.

BUST OUT

- Peeler
- Small bowl
- Baking sheet
- Large pan
- Paper towel
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Sirloin Steak 12 oz | 24 oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Garlic 2 Cloves | 4 Cloves
- Parsley ¼ oz | ¼ oz
- Green Beans 6 oz | 12 oz
- Dijon Mustard 1 tsp | 2 tsp

HELLO WINE



PAIR WITH
Le Franc Pays d'Oc
Cabernet Sauvignon, 2016

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



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 425 degrees. Take out **1 TBSP butter** and **steak** and let sit at room temperature. Peel **potatoes**, then cut into ½-inch cubes. Thinly slice **garlic**. Finely chop **parsley**.



4 COOK GREEN BEANS

Meanwhile, heat a drizzle of **oil** in same pan over medium heat. Add **green beans** and cook, tossing, until tender but still a little crisp, 4-5 minutes. Add **garlic** and cook until fragrant, about 30 seconds. Season with **salt** and **pepper**.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until browned and tender, 20-25 minutes total (we'll be adding more items to the sheet before the potatoes are done).



5 MAKE HERB BUTTER

In a small bowl, mix **butter**, **1 tsp Dijon mustard** (we sent more), and a pinch of **parsley**. Season with **salt** and **pepper**.



3 SEAR STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel. Season with **salt** and **pepper**. Add to pan and cook until browned on surface, 2-3 minutes per side. Transfer to baking sheet with potatoes. Roast to desired doneness, 5-7 minutes. Remove from sheet and let rest 5 minutes.



6 PLATE AND FINISH

Slice **steak** against the grain. Top with **herb butter**. Serve with **green beans** and **potatoes** on the side. Garnish with any remaining **parsley**.

FANTASTIC!

Compound butters like the one here are great on seafood, too.

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