












GREMOLATA STRIP STEAK

with Cauliflower Mash and Warm Heirloom Tomatoes



HELLO
GREMOLATA
 An Italian-style herb and almond dressing—
 think of it as pesto's more rustic cousin

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 850

- 
Yukon Gold Potatoes
- 
Parsley
- 
Heirloom Grape Tomatoes
- 
Almonds
(Contains: Tree Nuts)
- 
Sour Cream
(Contains: Milk)
- 
Cauliflower Florets
- 
Garlic
- 
Lemon
- 
New York Strip Steak

START STRONG

Toss the nuts frequently and take them off the heat if you do see or smell any burning. For the best flavor, you want them to be a nice golden hue.

BUST OUT

- Peeler
- Small bowl
- Large pot
- Paper towel
- Strainer
- Potato masher
- Large pan
- Olive oil (8 tsp | 16 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Cauliflower Florets **10 oz** | **20 oz**
- Parsley **¼ oz** | **½ oz**
- Garlic **2 Cloves** | **2 Cloves**
- Heirloom Grape Tomatoes **10 oz** | **20 oz**
- Lemon **1** | **1**
- Almonds **1 oz** | **2 oz**
- New York Strip Steak **10 oz** | **20 oz**
- Sour Cream **4 TBSP** | **8 TBSP**

HELLO WINE



PAIR WITH

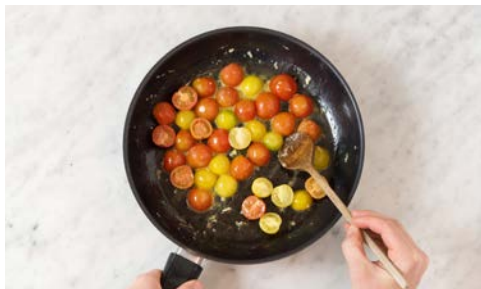
Butcher's Hook Mendoza
Red Blend, 2016

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



1 COOK POTATOES AND CAULIFLOWER

Wash and dry all produce. Peel **potatoes**, then cut into $\frac{3}{4}$ -inch cubes. Place in a large pot along with **cauliflower** and enough water to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 12-15 minutes. Drain and return to pot.



4 SOFTEN TOMATOES

Heat a drizzle of **olive oil** in pan used for nuts over medium-high heat. Add **tomatoes** and remaining **garlic**. Cook, tossing, until tomatoes soften, 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and cover to keep warm.



2 PREP AND TOAST NUTS

Meanwhile, finely chop half the **parsley**; pick leaves from other half and reserve. Mince **garlic**. Halve **tomatoes**. Halve **lemon**. Heat a large pan over medium heat. Add **almonds** and toast, tossing frequently, until a deep gold, 4-5 minutes. Remove from pan. Finely chop once cool, leaving a few larger pieces.



5 COOK STEAK

Heat a drizzle of **olive oil** in same pan over medium-high heat. Pat **steak** dry with a paper towel. Season all over with **salt** and **pepper**. Cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes, then thinly slice against the grain.



3 MAKE GREMOLATA

In a small bowl, mix **chopped parsley**, **almonds**, a pinch of **garlic**, a squeeze of **lemon**, and **2 TBSP olive oil**. Season with **salt**, **pepper**, and more lemon juice, to taste. **TIP:** Mixture should have a pesto-like consistency. Add another drizzle of olive oil, if needed, to loosen.



6 FINISH AND SERVE

Add **sour cream**, **1 TBSP butter**, and $\frac{1}{4}$ **cup water** to **cauliflower** and **potatoes** in pot. Place over low heat. Mash with a potato masher or fork until smooth. Season with **salt** and **pepper**. Divide **mash** and **steak** between plates. Top with **tomatoes**. Spoon **gremolata** over. Garnish with **parsley leaves**.

MAGNIFICO!

Steak gets the Italian treatment with a luxe gremolata.

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