



NEW YORK STRIP STEAK

with Truffled Mashed Potatoes and Green Beans Amandine



HELLO

TRUFFLE ZEST

Made from prized black summer truffles, this seasoning adds a special flavor to this dish



Yukon Gold Potatoes



Sour Cream
(Contains: Milk)



Green Beans



Parsley



New York Strip Steak



Sabatino Tartufi®
Truffle Zest



Sliced Almonds
(Contains: Tree Nuts)



Tri-Color Peppercorns



Shallot



Beef Demi-Glace
(Contains: Milk)

PREP: 15 MIN

TOTAL: 40 MIN

CALORIES: 814

Please note that this recipe may be packaged with samples that contain tree nuts and dairy.

START STRONG

Get out your best linens and prettiest china—this is a meal worth celebrating. And don't forget your basic table setting: fork and napkin to the left of the plate, knife to the right.

BUST OUT

- Medium pot
 - Peeler
 - Strainer
 - Potato masher
 - Baking sheet
 - Paper towel
 - Large pan
 - Aluminum foil
 - Oil (2 tsp | 4 tsp)
 - Olive oil (1 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- (Contains: Milk)

INGREDIENTS

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

- Yukon Gold Potatoes **16 oz | 32 oz**
- Green Beans **6 oz | 12 oz**
- Tri-Color Peppercorns **¼ tsp | ½ tsp**
- Parsley **¼ oz | ¼ oz**
- Shallot **1 | 1**
- Sliced Almonds **1 oz | 2 oz**
- New York Strip Steak **10 oz | 20 oz**
- Beef Demi-Glace **1 | 2**
- Sour Cream **4 TBSP | 8 TBSP**
- Sabatino Tartufi® Truffle Zest **½ pack | 1 pack**

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1 BOIL POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Peel **potatoes**, then cut into ½-inch cubes. Place in a medium pot with a pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until fork tender, about 15 minutes. Drain and return **potatoes** to empty pot.



4 MAKE SAUCE

Reduce heat to medium-low and add a drizzle of **oil** to pan. Add **shallot** and cook until softened, 1-2 minutes, tossing. Stir in **¼ tsp crushed peppercorns** (more or less to taste), **demi-glace**, and **½ cup water**. Bring to a boil, then lower heat and simmer until reduced, 2-3 minutes. Remove from heat. Stir in **1 TBSP butter** and half the **sour cream** until **butter** is melted. Season with **salt** and **pepper**.



2 PREP AND ROAST GREEN BEANS

Meanwhile, trim any tough ends from **green beans**. Use a mallet or heavy pan to crush **peppercorns** in their bag until coarsely ground. Pick **parsley leaves** from stems and discard stems. Finely chop leaves. Peel and chop **shallot**. Toss **green beans, almonds**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until tender, 12-15 minutes.



5 MASH POTATOES

When **potatoes** are done, add remaining **sour cream** and **½ pack Sabatino Tartufi® Truffle Zest** (more or less to taste) to pot. Mash with a fork or potato masher until smooth. Season to taste with **salt** and **pepper**. **TIP:** Add a splash of milk to make potatoes extra creamy.



3 COOK STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel and season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside to rest. **TIP:** Loosely cover steak with aluminum foil to keep it warm.



6 FINISH AND PLATE

Thinly slice **steak** against the grain. Divide **mashed potatoes, green beans**, and **steak** between plates. Drizzle sauce over **steak** and **potatoes**. Garnish with **parsley**.

SUMPTUOUS!

Look for Perugina Baci® chocolates in your box to finish with a treat!

