



SIRLOIN STEAK TOPPED WITH DEMI-GLACE SAUCE with Garlic Mashed Potatoes and Lemony Brussels Sprouts



HELLO ROSEMARY
This star of Mediterranean cuisine has evergreen-needle-like leaves and a robust lemon pine flavor.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 830

-  Brussels Sprouts
-  Garlic
-  Sour Cream
(Contains: Milk)
-  Rosemary
-  Dijon Mustard
-  Yukon Gold Potatoes
-  Lemon
-  Sirloin Steaks
-  Beef Demi-Glaze
(Contains: Milk)
-  Chili Flakes

START STRONG

To give the sauce more garlic flavor, crush the clove before adding in step 5. Place clove on a cutting board, cover with the flat side of a large knife, and press blade down with the heel of your hand until clove is lightly crushed.

BUST OUT

- Zester
- Large bowl
- Large pot
- Baking sheet
- Strainer
- Paper towels
- Potato masher
- Large pan
- Olive oil (2 tsp | 2 tsp)
- Butter (4 TBSP | 4 TBSP)
(Contains: Milk)
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

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

- Brussels Sprouts **8 oz | 16 oz**
- Garlic **2 Cloves | 4 Cloves**
- Lemon **1 | 1**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Sour Cream **2 TBSP | 4 TBSP**
- Sirloin Steak **14 oz | 28 oz**
- Rosemary **¼ oz | ¼ oz**
- Beef Demi-Glace **1 | 2**
- Dijon Mustard **2 tsp | 4 tsp**
- Chili Flakes  **1 tsp | 1 tsp**

WINE CLUB

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1 PREP AND COOK POTATOES

Adjust rack to top position, then preheat oven to 425 degrees. **Wash and dry all produce.** Trim, then halve **Brussels sprouts**. Mince or grate **1 clove garlic** (2 cloves for 4 servings). Zest, then halve **lemon**. Dice **potatoes** into ½-inch pieces (no need to peel). Place in a large pot with **salted water** to cover. Boil until tender, about 15 minutes.



4 COOK STEAK

Pat **steak** dry with paper towels; season generously with **salt** and **pepper**. Heat a large drizzle of **oil** in a large 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 let rest. Wipe out pan.



2 MAKE MASHED POTATOES

Drain **potatoes**. Melt **2 TBSP butter** in same pot over low heat. Add **minced garlic**; cook until fragrant, about 30 seconds. Return potatoes to pot; mash with a potato masher until smooth. Stir in **sour cream**; season with **salt** and **pepper**. Keep covered until ready to serve.



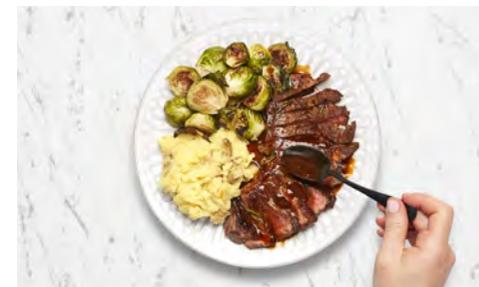
5 MAKE SAUCE

Melt **2 TBSP butter** in same pan over medium heat. Add remaining **garlic** and **1 sprig rosemary** (2 for 4 servings) and cook, stirring, until fragrant, 1 minute. Reduce heat to low. Add **demi-glace, mustard**, and **¼ cup water** (1/3 cup for 4 servings). Cook until thickened, 1-2 minutes. Stir in any **resting juices** from steak. Turn off heat; season with **salt** and **pepper**. Remove and discard garlic and rosemary.



3 ROAST BRUSSELS SPROUTS

Meanwhile, toss **Brussels sprouts** in a large bowl with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Place Brussels sprouts and **1 lemon half** on a baking sheet. (Use the rest of the lemon as you like.) Roast on top rack until golden brown, 20-25 minutes.



6 FINISH AND SERVE

Slice rested **steak** against the grain. Squeeze as much juice from **roasted lemon** as you like over **Brussels sprouts**. Sprinkle with **lemon zest** and **chili flakes** (to taste). Divide steak, Brussels sprouts and **mashed potatoes** between plates. Spoon **sauce** over steak and serve.

SUMPTUOUS!

Enjoy this meal by candlelight.

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