



PAN-SEARED STEAK WITH PARSLEY BUTTER

plus Roasted Potatoes, Zesty Carrots & Pistachios

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



12 oz | 24 oz
Carrots



¼ oz | ½ oz
Parsley



1 | 1
Orange



½ oz | 1 oz
Pistachios
Contains: Tree Nuts



10 oz | 20 oz
Ranch Steak



1 tsp | 1 tsp
Dried Thyme



1 oz | 2 oz
Dried Cherries



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

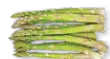


HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli
Calories: 640



6 oz | 12 oz
Asparagus
Calories: 610



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 660



HELLO

RANCH STEAK

Also known as boneless shoulder center cut steak, this cut is juicy, lean, and extra beefy.

BETTER BUTTER

In Step 3, you'll make a parsley compound butter to melt over your steak (yum!). Tap in to your inner chef with other compound butter flavor pairings, like lemon zest and dill on fish, or honey and cinnamon on pancakes.

BUST OUT

- Small bowl
- Peeler
- Large bowl
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

*Steak is fully cooked when internal temperature reaches 145°.



1 START PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Place **2 TBSP butter (4 TBSP for 4)** in a small microwave-safe bowl; bring to room temperature. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.
- Cut **broccoli** into bite-size pieces if necessary or trim and discard woody bottom ends from **asparagus**. **(Save carrots for another use.)**



3 COOK STEAK & MIX BUTTER

- Pat **steak*** dry with paper towels. Season all over with **half the thyme (all for 4 servings), salt, and pepper.**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. Transfer to a cutting board to rest.
- Meanwhile, add **parsley** to bowl with **softened butter**; lightly season with **salt and pepper**. Mash with a fork until combined. **TIP: If butter is not yet softened, microwave for 10 seconds before adding parsley.**



2 ROAST VEGGIES & FINISH PREP

- In a large bowl, toss **carrots** with a **drizzle of oil, salt, and pepper**; add to one side of a baking sheet. Toss **potatoes** on empty side of sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 20-25 minutes. **(For 4 servings, divide potatoes and carrots between two sheets; roast on top and middle racks, swapping positions halfway through.)**
- Roughly chop **parsley**. Halve **orange**. Roughly chop **pistachios**.
- Swap in **broccoli** for carrots; reserve in bowl. Roast **potatoes (without broccoli)** for 5 minutes, then remove sheet from oven. Carefully add broccoli to empty side of sheet; roast 15-20 minutes more.
- Swap in **asparagus** for carrots; reserve in bowl. Roast **potatoes (without asparagus)** for 10 minutes, then remove sheet from oven. Carefully add asparagus to empty side of sheet; roast 10-12 minutes more.



4 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Squeeze **juice from half the orange (whole orange for 4 servings)** over **roasted carrots** on sheet and carefully toss to combine.
- Divide steak, **potatoes**, and carrots between plates in separate sections. Top steak with **parsley butter**.
- Garnish carrots with **dried cherries** and **pistachios**; drizzle with any remaining orange juice from sheet. Serve.
- Toss **broccoli** or **asparagus** with **orange juice** as instructed.