



In your box

.3 oz. Butter
6 oz. Cremini Mushrooms
1 Yellow Onion
2 Russet Potatoes
1 tsp. Coarse Black Pepper
2 oz. Sour Cream
2 tsp. Beef Demi-Glace

Customize It Options

12 oz. Sirloin Steaks
14 oz. USDA Choice New York Strip Steak (Serves 2)
12 oz. Filets Mignon
28 oz. Double Portion—USDA Choice New York Strip Steak (Serves 4)

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Pot, Colander, Medium Non-Stick Pan



Steak au Poivre

with roasted onion mashed potatoes

NUTRITION per serving—Calories: 706, Carbohydrates: 50g, Fat: 37g, Protein: 44g, Sodium: 1209mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **14 oz. or 28 oz. NY strip steak**, follow same instructions as steak in Steps 1 and 4, cooking in batches if necessary until steak reaches a minimum internal temperature of 145 degrees, 7-10 minutes per side. Halve to serve.
- If using **filets mignon**, follow same instructions as steak in Steps 1 and 4, cooking until filets reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Quarter **mushrooms**.
- Halve and peel **onion**. Slice halves into thin strips.
- Peel and cut **potatoes** into large evenly-sized chunks.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt**. Season one side with **coarse black pepper**.



2

Roast the Mushrooms and Onion

- Place **mushrooms** on one half of prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Add **onion** to empty half and toss with 1 tsp. olive oil and a pinch of salt.
- Spread mushrooms and onion into even layers on their sides (some overlap is ok). Roast in hot oven until both are browned and softened, 18-20 minutes.
- While mushrooms and onion roast, make mashed potatoes.



3

Make the Mashed Potatoes

- Bring a medium pot with **potatoes** covered by **lightly salted water** to a boil. Once boiling, cook until tender, 14-18 minutes.
- Reserve ½ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream** and ¼ tsp. **salt** and mash until smooth. *If too dry, add reserved potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes boil, cook steaks.



4

Cook the Steaks

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Place **steaks** in hot pan, peppered-side down. Cook until browned, pepper is aromatic, and steak reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove steaks to a plate and tent with foil. Wipe pan clean and reserve.



5

Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat. Add **demi-glace** and ¼ cup **water** to hot pan. Stir to combine, then bring to a boil.
- Once boiling, cook until thickened slightly, 1-2 minutes.
- Remove from burner and swirl in **butter** until combined.
- Plate dish as pictured on front of card, placing **steak** on **sauce** and topping **mashed potatoes** with **roasted onions**. Bon appétit!