



In your box

- ½ oz. Crumbled Bacon
- 1 oz. Shredded Mozzarella
- 8 oz. Broccoli Florets
- 2 Tbsp. Italian Panko Blend
- 2 tsp. Beef Demi-Glace
- 2 oz. Light Cream Cheese
- 2 Russet Potatoes
- 2 oz. Red Cooking Wine
- 1 Rosemary

Customize It Options

- 12 oz. Sirloin Steaks
- 20 oz. Lamb Loin Chops
- 12 oz. Filets Mignon
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, Mixing Bowl, Medium Oven-Safe Casserole Dish, Large Non-Stick Pan



Culinary Collection

Rosemary Crusted Steak and Red Wine Demi

with bacon scalloped potatoes and broccoli

NUTRITION per serving—Calories: 756, Carbohydrates: 48g, Fat: 37g, Protein: 51g, Sodium: 1392mg.

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

50-60 min.

Cook Within

6 days

Difficulty Level

Expert

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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Prepare a casserole dish with cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **chicken breasts**, follow same instructions as steak in Step 3, roasting **broccoli**, 12-14 minutes. Pat chicken dry, and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as steak in Step 4, roasting until chicken reaches minimum internal temperature, 12-14 minutes.
- If using **filets mignon**, follow same instructions as steak in Step 3, roasting broccoli, 17-19 minutes. Follow same instructions as steak in Step 4, roasting until filets reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- If using **lamb**, follow same instructions as steak in Step 3, roasting broccoli, 16-18 minutes. Follow same instructions as steak in Step 4, searing on both sides, 3-4 minutes, then roasting until lamb reach a minimum internal temperature of 145 degrees, 8-10 minutes.

Minimum Internal Temperature

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



1

Start the Potatoes

- Peel and slice **potatoes** into thin rounds.
- Spray a large non-stick pan with **cooking spray** and place over medium-high heat. Add **potato rounds** and a pinch of **salt** and **pepper** to hot pan. Stir often until lightly browned, 3-4 minutes.
- Stir in **cream cheese**, **bacon**, and ½ cup **water** until completely combined. Bring to a simmer.
- Once simmering, reduce heat to medium. Stir occasionally until potatoes start to soften, 3-4 minutes.
- Remove from burner.



2

Finish the Potatoes

- Transfer **potato mixture** to prepared casserole dish. Top with **mozzarella cheese**. *If desired, place a baking sheet lined with foil beneath casserole to catch drips.*
- Bake in hot oven until bubbling and potatoes are tender, 20-25 minutes.
- While potatoes bake, roast broccoli.



3

Roast the Broccoli

- Place **broccoli** on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer on one side and roast in hot oven until browned and fork-tender, 14-16 minutes.
- While broccoli roasts, stem and mince **rosemary**.
- Pat **steaks** dry, and season both sides with ¼ tsp. salt and a pinch of pepper.



4

Roast the Steaks

- In a mixing bowl, combine **panko**, **rosemary**, and 1 tsp. **olive oil**.
- Place a medium non-stick pan over medium-high heat. Add 1 tsp. olive oil and **steaks** to hot pan. Sear undisturbed until browned, 2-3 minutes per side.
- Transfer steaks to empty space on baking sheet. Top steaks with panko mixture, pressing gently to adhere. Reserve pan; no need to wipe clean.
- Roast in hot oven until steaks reach a minimum internal temperature of 145 degrees, 10-12 minutes.
- Rest roasted steaks at least 3 minutes.
- While steaks rest, make sauce.



5

Make Sauce and Finish Dish

- Return pan used to sear steaks to medium heat. Add **wine** and bring to a simmer.
- Once simmering, stir in **demi-glace**. Cook until slightly thickened, 3-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing **steak** on sauce. Bon appétit!