



In your box

- ½ tsp. Garlic Salt
- 1 Shallot
- 8 oz. Broccoli Florets
- ¼ oz. Parsley
- 1 Tbsp. Bacon Jam
- ½ oz. Balsamic Vinegar
- 1 Lemon
- 1 oz. Butter
- 12 oz. Red Potatoes

Customize It Options

- 12 oz. Sirloin Steaks
- 12 oz. Filets Mignon
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 28 oz. Double Portion—USDA Choice New York Strip Steak (2 Steaks)

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan, Baking Sheet, 2 Mixing Bowls

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Culinary Collection



Balsamic-Bacon Jam Sirloin Steak

with buttered parsley potatoes and lemon broccoli

NUTRITION per serving—Calories: 703, Carbohydrates: 49g, Sugar: 10g, Fiber: 7g, Protein: 43g, Sodium: 1493mg, Fat: 40g, Saturated Fat: 16g
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

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter, parsley**



1. Start the Potatoes

- Cut **potatoes** into ½" wedges.
- Place potato wedges on one half of prepared baking sheet and toss with 1 tsp. **olive oil**, **garlic salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer on one side. Bake in hot oven, 15 minutes.
- While potatoes bake, prepare ingredients.



2. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- In a mixing bowl, combine broccoli, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.
- Zest **lemon** and halve. Cut halves into wedges.
- Peel and mince **shallot**.
- Mince **parsley** (no need to stem).
- Pat **steaks** dry, and season both sides with a pinch of salt and pepper.

Customize It Instructions

- If using **filets mignon**, follow same instructions as steak in Steps 2 and 4, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest at least 3 minutes.
- If using **chicken breasts**, follow same instructions as steak in Steps 2 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **14 oz. or 28 oz. NY strip steak**, follow same instructions as steak in Steps 2 and 4, cooking until steak reaches a minimum internal temperature, 9-11 minutes per side. Rest at least 3 minutes. Halve to serve.



3. Roast the Potatoes and Broccoli

- After 15 minutes, carefully remove baking sheet from oven and add **broccoli** to empty half. Spread broccoli into a single layer on its side. *Baking sheet will be hot! Use a utensil.*
- Roast in hot oven until broccoli and **potatoes** are browned and tender, 8-10 minutes.
- Carefully transfer potatoes to another mixing bowl. Add half the **butter** (reserve remaining for sauce) and half the **parsley** (reserve remaining for garnish) and gently combine until potatoes are coated.
- Top roasted broccoli with a pinch of **salt** and **lemon zest** (to taste).
- While vegetables roast, cook steaks.



4. Cook the Steak

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove steaks to a plate. Rest, at least 3 minutes.
- Wipe pan clean and reserve.



5. Make Balsamic Bacon Jam and Finish Dish

- Return pan used to cook steaks to medium heat and add 1 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until tender, 3-5 minutes.
- Add **balsamic**, **bacon jam**, and 1 Tbsp. **water**. Bring to a simmer.
- Once simmering, remove from burner. Stir in remaining **butter** and a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, topping **steak** with balsamic bacon jam and remaining **parsley**. Squeeze **lemon wedges** over **broccoli** to taste. Bon appétit!