



In your box

- 2 Green Onions
- 12 oz. Yukon Potatoes
- 2 Smoked Gouda Slices
- 8 oz. Green Beans
- 2 oz. Light Cream Cheese
- 4 tsp. Beef Flavor Demi-Glace Concentrate
- .3 oz. Butter

Customize It Options

- 12 oz. Sirloin Steaks
- 12 oz. Filets Mignon
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
 Baking Sheet,
 Small Oven-Safe Casserole Dish,
 Colander, Medium Pot,
 Medium Non-Stick Pan

Minimum Internal Protein Temperature

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

Culinary Collection



Steak with Smoked Gouda-Potato Gratin

with bordelaise sauce and green beans

NUTRITION per serving—Calories: 721, Carbohydrates: 45g, Sugar: 9g, Fiber: 5g, Protein: 50g, Sodium: 1401mg, Fat: 40g, Saturated Fat: 18g
 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
- Prepare a casserole dish with cooking spray. For best results, use a 2 cup casserole dish.
- Ingredient(s) used more than once: **green onions**
- Refer to minimum internal temperature chart on front of card for your protein



1. Start Potatoes and Prepare Ingredients

- Slice **potatoes** into thin rounds. Bring a medium pot with potatoes and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until softened, 5-7 minutes.
- While potatoes cook, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Tear **Gouda** into small pieces.
- Trim ends off **green beans**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.

Customize It Instructions

- If using **filets mignon**, follow same instructions as sirloin in Steps 1 and 3, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



2. Bake the Gratin

- Drain **potatoes** in a colander. Set aside.
- Return pot used to cook potatoes to medium-high heat and add 3 Tbsp. **water**. Bring to a simmer. Once simmering, add **cream cheese**, **green portions of green onions**, and 2 Tbsp. **water**. Whisk or stir vigorously until combined. Stir in half the **Gouda** (reserve remaining for topping) and a pinch of **salt** and **pepper**.
- Remove from burner. Gently stir in potatoes until coated. *Don't worry if potatoes break; they will still taste good!*
- Transfer potatoes to prepared casserole dish. Place on prepared baking sheet to catch any drips. Top with remaining Gouda. Bake in hot oven until cheese browns, 15-18 minutes.
- While gratin bakes, cook steaks.



3. Cook the Steaks

- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **steaks** to hot pan and cook until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove steaks to a plate and tent with foil. Rest, at least 3 minutes. Reserve pan; no need to wipe clean.



4. Cook the Green Beans

- Return pan used to cook steaks to medium-high heat. Add **green beans** and ¼ cup **water** to hot pan.
- Bring to a simmer. Once simmering, cook until bright green and tender, 4-6 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Remove from burner. Transfer green beans to a plate. Wipe pan clean and reserve.



5. Make Bordelaise Sauce and Finish Dish

- Return pan used to cook green beans to medium heat. Add **demi-glace**, ½ cup **water**, and **white portions of green onions** to hot pan. Bring to a simmer.
- Once simmering, cook until slightly thickened, 1-2 minutes.
- Remove from burner and swirl in **butter**. For a smoother texture, strain sauce through a wire-mesh strainer.
- Plate dish as pictured on front of card, topping **steak** with sauce. Bon appétit!