



In your box

- 1 oz. Sour Cream
- 1 Tarragon Sprig
- 2 Russet Potatoes
- 2 tsp. Roasted Garlic Peppercorn Rub
- 2 Garlic Cloves
- 12 oz. Asparagus
- .6 oz. Butter

Customize It Options

- 12 oz. Sirloin Steaks
- 28 oz. Double Portion–USDA Choice New York Strip Steak (Serves 4)
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)

*Contains: milk, wheat, soy

You will need

- Olive Oil, Salt, Pepper
- Colander, Medium Pot, Mixing Bowl, Large Non-Stick Pan



Culinary Collection

Steakhouse Sirloin with Herb Butter

with mashed potatoes and asparagus

NUTRITION per serving—Calories: 677, Carbohydrates: 42g, Fat: 37g, Protein: 43g, Sodium: 1291mg.
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

35-45 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
- Ingredient(s) used more than once: **garlic**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **NY Strip Steak** or **28 oz. NY Strip Steak**, follow same instructions as sirloin in Steps 2 and 4, cooking in batches if necessary until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 2 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

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



1

Make the Mashed Potatoes

- Peel and cut **potatoes** into 1" dice.
- Halve **garlic**.
- Bring a medium pot with potatoes, 3 garlic halves (reserve remaining for butter), 8 cups **water**, and 2 tsp. **salt** to a boil. Reduce to a simmer and cook until fork-tender, 14-18 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander and return to pot. Add **sour cream** and mash until smooth. Then mash in potato cooking water, 1 Tbsp. at a time, until desired consistency, is reached. Season with ¼ tsp. **salt**. Cover and set aside.
- While potatoes simmer, prepare ingredients.



2

Prepare the Ingredients

- Stem and mince **tarragon**.
- Trim woody ends off **asparagus**.
- Mince remaining **garlic**.
- Pat **steaks** dry, and season both sides completely with **garlic peppercorn rub** and ¼ tsp. **salt**.



3

Make the Herb Butter

- Combine **butter**, **minced garlic** (to taste), and **tarragon** in a mixing bowl.
- Form butter mixture into two equally-sized disks. Refrigerate until plating.



4

Cook the Steaks

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan. Cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. *Don't worry if a charred crust forms on steaks.*
- Remove from burner. Remove steaks to a plate and rest, at least 5 minutes.
- Wipe pan clean and reserve.
- While steaks rest, cook asparagus.



5

Cook the Asparagus

- Return pan used to cook steaks to medium heat and add 2 tsp. **olive oil**.
- Add **asparagus**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Roll occasionally until lightly charred and tender but still crisp, 7-9 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing **herb butter disks** on **steaks**. Bon appétit!