



In your box

- .6 oz. Butter
- 8 oz. Broccolini
- 1 tsp. Herbes de Provence
- 2 Garlic Cloves
- 12 oz. Red Potatoes
- 1 oz. Goat Cheese

Customize It Options

- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts
- 28 oz. Double Portion–USDA Choice New York Strip Steak (2 Steaks)

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
 Baking Sheet, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Culinary Collection



Sirloin Steak with Goat Cheese Butter

and Herbes de Provence-roasted potatoes

NUTRITION per serving—Calories: 664, Carbohydrates: 42g, Sugar: 4g, Fiber: 4g, Protein: 44g, Sodium: 993mg, Fat: 38g, Saturated Fat: 15g
 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	Cook Within	Difficulty Level	Spice Level
35-45 min.	5 days	Expert	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 **425 degrees**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray



1. Start the Potatoes

- Cut **potatoes** into 1" dice.
- Place potatoes on half of prepared baking sheet. Toss with 2 tsp. **olive oil**, **Herbes de Provence**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer on one side and roast in hot oven, 17 minutes.
- Remove from oven. *Potatoes will finish cooking in later step.*
- While potatoes roast, prepare ingredients.



2. Prepare the Ingredients

- Trim bottom end from **broccolini** and cut into 2" lengths.
- Mince **garlic**.
- In a mixing bowl, combine softened **butter**, **goat cheese** (crumbling with your hands if needed), and a pinch of **salt**. Set aside.
- Pat **steaks** dry, and season both sides with ¼ tsp. salt and a pinch of **pepper**.

Customize It Instructions

- If using **14 oz. NY strip steak** or **28 oz. NY strip steak**, follow same instructions as sirloin steak in Steps 2, 3 and 4, cooking in batches if necessary until steak reaches minimum internal temperature, 9-11 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin steaks in Steps 2, 3, and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes.



3. Sear the Steaks

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **steaks** to hot pan. Sear undisturbed on one side until browned, 2-3 minutes.



4. Finish the Steaks and Potatoes

- Transfer **steaks** to empty half of baking sheet, seared side up. Reserve pan; no need to wipe clean.
- Roast again until **potatoes** are golden brown and steaks reach a minimum internal temperature of 145 degrees, 10-12 minutes.
- While steaks roast, cook broccolini.



5. Cook Broccolini and Finish Dish

- Return pan used to cook steaks to medium heat. Add 1 tsp. **olive oil** and **garlic** to hot pan, and cook, 30 seconds.
- Add **broccolini** and stir occasionally until tender, 5-7 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing **steaks** with **goat cheese butter**. Bon appétit!