



In your box

- 1 oz. Goat Cheese
- 6 Chive Sprigs
- 8 oz. Red Beet
- 2 Russet Potatoes
- .6 oz. Butter
- 1 tsp. Garlic Salt
- 1 Tbsp. Horseradish Sauce

Customize It Options

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

*Contains: milk, eggs

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Steak with Horseradish Butter

with roasted potatoes, beets, and goat cheese

NUTRITION per serving—Calories: 716, Carbohydrates: 43g, Sugar: 8g, Fiber: 5g, Protein: 43g, Sodium: 1570mg, Fat: 41g, 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

35-45 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **450 degrees**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt**
- Refrigerate **goat cheese** until ready to use
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **filet mignon**, follow same instructions as sirloin in Steps 1 and 4, cooking until filets reach minimum internal temperature, 5-8 minutes per side.
- If using **14 or 28 oz. NY strip steak**, follow same instructions as sirloin in Steps 1 and 4, cooking in batches if necessary until steak reaches a minimum internal temperature, 9-11 minutes per side. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



1. Prepare the Ingredients

- Quarter **potatoes** lengthwise and cut into ½" wedges.
- Mince **chives**.
- Trim ends off **beet**, peel, and cut into ½" dice.
- Pat **steaks** dry, and season both sides with half the **garlic salt** (reserve remaining for potatoes) and a pinch of **pepper**.



2. Roast the Vegetables

- Place **potatoes** on one half of prepared baking sheet and toss with 1 tsp. **olive oil**, remaining **garlic salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes and spread into a single layer on their side.
- Place **beets** on other half of baking sheet and toss with 1 tsp. olive oil and a pinch of **salt** and **pepper**. Massage oil and seasoning into beet and spread into a single layer on their side. *Wash hands after working with beets.*
- Roast in hot oven until tender, 25-30 minutes.
- While vegetables roast, make butter.



3. Make the Horseradish Butter

- Combine softened **butter**, **horseradish sauce** (to taste), and a pinch of **salt** and **pepper** in a mixing bowl. Form into two equally-sized mounds and set aside.



4. Cook the Steaks

- When vegetables have roasted 10 minutes, place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove from burner. Transfer steaks to a plate. Rest 5 minutes, then slice against the grain into ½" pieces.



5. Finish Vegetables and Finish Dish

- Remove **goat cheese** from refrigerator. Combine **potatoes**, **beets**, goat cheese (breaking up with your hands if needed), and **chives** in another mixing bowl.
- Plate dish as pictured on front of card, garnishing **steaks** with **horseradish butter**. Bon appétit!