



**In your box**

- 2 oz. Sherry Cooking Wine
- 1 oz. Sour Cream
- 2 tsp. Savory Seasoning
- 3 oz. Shiitake Mushrooms
- 8 oz. Yukon Potatoes
- 6 oz. Brussels Sprouts
- 4 tsp. Beef Demi-Glace
- .6 oz. Butter
- ½ oz. Flour

**Customize It Options**

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

\*Contains: milk, wheat

**You will need**

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Baking Sheet

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Culinary Collection



# Sirloin Steak and Wine-Braised Shiitake Mushroom Sauce

with roasted potatoes and Brussels sprouts

NUTRITION per serving—Calories: 742, Carbohydrates: 40g, Sugar: 6g, Fiber: 5g, Protein: 43g, Sodium: 1745mg, Fat: 43g, 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

**Expert**

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: **mushrooms**
- Only half the **flour** is used in this recipe



### 1. Roast the Vegetables

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Cut **potatoes** into ½" half-moons.
- Place potatoes and Brussels sprouts on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into vegetables.
- Spread into a single layer and roast in hot oven, 10 minutes.
- Carefully remove from oven and gently stir. Roast again until browned and tender, 15-18 minutes.
- While vegetables roast, prepare ingredients.



### 2. Prepare the Ingredients

- Stem **mushrooms** and quarter.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.

## Customize It Instructions

- If using **filet mignon**, follow same instructions as sirloin in Steps 2 and 3, cooking until filets reach minimum internal temperature, 5-8 minutes per side.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 2 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



### 3. Cook the Steaks

- Place a medium non-stick pan over medium 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 and rest, 3 minutes. Wipe pan clean and reserve.
- While steaks rest, make sauce.



### 4. Begin the Sauce

- Return pan used to cook steaks to medium-high heat and add 1 tsp. **olive oil**. Add **mushrooms** and a pinch of **salt** to hot pan and stir occasionally until golden brown, 4-5 minutes.
- Add **butter** and let melt.
- Once butter is melted, add half the **flour** (the rest is yours to do with as you please!). Stir constantly until flour coats mushrooms, 1-2 minutes.
- While stirring constantly, slowly add **sherry** and ¼ cup **water** until incorporated.



### 5. Finish Sauce and Finish Dish

- Bring sauce to a simmer. Once simmering, add **demi-glace** and stir occasionally until sauce thickens, 1-2 minutes.
- Remove from burner and stir in **sour cream** and a pinch of **salt**. If sauce is too thick, add water, up to 2 Tbsp., until desired consistency is reached.
- Plate dish as pictured on front of card, topping **steak** with sauce and remaining mushrooms. Bon appétit!