



In your box

- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 2 Green Onions
- ½ tsp. Garlic Salt
- 1 tsp. Garlic Pepper
- 1 oz. Shredded Cheddar-Jack Cheese
- ¼ cup Panko Breadcrumbs
- 2 oz. Sour Cream
- ½ oz. Crumbled Bacon
- 12 oz. Red Potatoes

Customize It Options

- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 12 oz. Filets Mignon

*Contains: milk, wheat

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Bacon and Green Onion-Crusted Steak

with loaded cheddar-jack potatoes

NUTRITION per serving—Calories: 683, Carbohydrates: 46g, Sugar: 5g, Fiber: 4g, Protein: 47g, Sodium: 1699mg, Fat: 36g, 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

45-55 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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **panko, green onions, sour cream**

Customize It Instructions

- If using **filets mignon**, follow same instructions as sirloin in Steps 2 and 4, 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 2 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **pork chops**, follow same instructions as sirloin in Steps 2 and 4, cooking until pork reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes.



1. Roast the Potatoes

- Slice **potatoes** into ¼" rounds.
- Place potato rounds on prepared baking sheet and toss with 1 tsp. **olive oil, garlic salt, garlic pepper**, half the **panko** (reserve remaining for topping), and a pinch of **salt and pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven until lightly browned, 20-25 minutes.
- Top roasted potato rounds with a pinch of salt and **cheese**.
- While potatoes roast, prepare ingredients.



2. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Pat **steaks** dry, and season both sides with a pinch of **salt and pepper**.



3. Make the Topping

- Line a plate with a paper towel.
- Place a small non-stick pan over medium-low heat. Add **bacon and white portions of green onions** to hot pan. Stir occasionally, 1 minute.
- Add remaining **panko** and a pinch of **salt**. Stir occasionally until beginning to brown, 2-3 minutes.
- Remove from burner. Transfer topping to towel-lined plate. Let cool, 5 minutes.
- Once cooled, add half the **green portions of green onions** (reserve remaining for garnish). Set aside.



4. Cook the Steaks

- Place a medium non-stick pan over medium heat and add 1 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.
- Remove steaks to a plate and tent with foil. Wipe pan clean and reserve.



5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat. Add 2 Tbsp. **water** and **demi-glace** to hot pan. Bring to a simmer.
- Once simmering, cook until slightly reduced and thickened, 30-60 seconds.
- Stir in half the **sour cream** (reserve remaining for garnish) until combined. Remove from burner.
- Plate dish as pictured on front of card, topping **steaks** with **topping** and sauce. Garnish **potatoes** with remaining **sour cream** and remaining **green portions of green onions**. Bon appétit!