



In your box

- 2 Garlic Cloves
- 5 oz. Asparagus
- 1 Rosemary Sprig
- 12 oz. Red Potatoes
- ¼ oz. Dried Porcini Mushrooms
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- .3 oz. Butter
- 2 oz. White Cooking Wine
- 2 oz. Grated Parmesan

Customize It Options

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

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, Mixing Bowl, Heat-Safe Mixing Bowl

Minimum Internal Protein Temperature

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

Culinary Collection



Steak with Porcini White Wine Sauce

with asparagus and Parmesan roasted potatoes

NUTRITION per serving—Calories: 763, Carbohydrates: 42g, Sugar: 5g, Fiber: 5g, Protein: 52g, Sodium: 1448mg, Fat: 44g, 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

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**
- Bring 1½ cups **water** to a boil in a medium non-stick pan
- Prepare a baking sheet with foil and generously coat with **cooking spray**
- Refer to minimum internal temperature chart on front of card for your protein



1. Prepare the Ingredients

- Place **mushrooms** in a heat-safe mixing bowl. Once **water** is boiling, carefully pour over mushrooms. Set aside, at least 10 minutes. Wipe pan dry and reserve.
- While mushrooms soak, cut **potatoes** into ½" wedges.
- Trim woody ends off **asparagus**.
- Stem and mince **rosemary**.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.

2. Start the Potatoes

- Combine **potato wedges**, **rosemary**, **garlic**, 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Massage oil, salt, pepper, garlic, and rosemary into potatoes.
- Transfer potato wedges to prepared baking sheet. Spread into a single layer.
- Roast in hot oven, 15 minutes.
- While potato wedges roast, cook steaks.

Customize It Instructions

- If using **NY strip steak**, follow same instructions as sirloin in Steps 1 and 3, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



3. Cook the Steak

- Return pan used to boil water to medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook undisturbed until browned and steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove from burner. Rest, 3 minutes.



4. Finish Potatoes and Roast Asparagus

- Carefully remove baking sheet from oven and push **potatoes** to one side. Top with **cheese**. *Baking sheet will be hot! Use a utensil.*
- Add **asparagus**, 1 tsp. **olive oil** and a pinch of **salt** and **pepper** to empty half of baking sheet. Roll asparagus to coat, then spread into a single layer on their side.
- Roast in hot oven until asparagus are tender and **potatoes** are browned, 8-10 minutes.
- While vegetables roast, make sauce.



5. Make Sauce and Finish Dish

- Remove **mushrooms** from bowl and mince. Reserve **mushroom water**.
- Return pan used to cook steaks to medium-high heat. Add mushrooms, **white wine**, and 2 Tbsp. reserved mushroom water to hot pan. Stir to combine, then bring to a boil. Once boiling, cook until thickened, 1-2 minutes.
- Add **demi-glace** and return to a boil. Once boiling, remove from burner and stir in **butter**.
- Plate dish as pictured on front of card, topping **steaks** with sauce. Garnish **potatoes** with any crispy bits from baking sheet. Bon appétit!