



In your box

- 1 Shallot
- 1 oz. Shredded Grand Cru (Gruyere) Cheese
- 2 Roma Tomatoes
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- .6 oz. Butter
- 1 oz. White Cooking Wine
- 12 oz. Yukon Potatoes
- 2 Tbsp. Italian Panko Blend
- ¼ oz. Brined Green Peppercorns

Customize It Options

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

*Contains: milk, wheat

You will need

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

Minimum Internal Protein Temperature

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

Culinary Collection



French Onion Steak

with peppercorn-buttered potatoes and crispy baked tomatoes

NUTRITION per serving—Calories: 789, Carbohydrates: 45g, Sugar: 7g, Fiber: 5g, Protein: 45g, Sodium: 1403mg, Fat: 44g, 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

50-60 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**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and generously coat with **cooking spray**

Customize It Instructions

- If using **NY strip steak**, follow same instructions as sirloin in Steps 2, 3, and 4, searing, 2-3 minutes per side, then roasting until steak reaches minimum internal temperature, 9-11 minutes. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 2, 3, and 4, searing 2-3 minutes per side, then roasting until chicken reaches minimum internal temperature, 10-12 minutes.
- If using **ribeye**, follow same instructions as sirloin in Steps 2, 3, and 4, searing, 2-3 minutes per side, then roasting until steak reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes. Halve to serve.



1. Start the Vegetables

- Cut **potatoes** into 2" dice.
- Halve **tomatoes** lengthwise.
- Place potatoes on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes. Spread into a single layer on half the baking sheet. Place tomatoes, cut side up, on empty half and top with ¼ tsp. salt, a pinch of pepper, and 1 tsp. olive oil.
- Roast in hot oven until potatoes are golden brown and tender, 30-35 minutes, flipping potatoes once halfway through.
- While vegetables roast, prepare ingredients.



2. Prepare the Ingredients

- Peel and halve **shallot**. Slice thinly.
- Combine green peppercorns and softened **butter** in a mixing bowl, mashing until thoroughly combined. Set aside.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



3. Sear the Steaks

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and sear undisturbed until browned, 2-3 minutes per side.
- Remove from burner.



4. Finish the Steaks and Vegetables

- Remove baking sheet from oven and push **potatoes** to one side. *Baking sheet will be hot! Use a utensil.* Top potatoes evenly with **green peppercorn butter**. Top **tomatoes** evenly with **panko** and 1 tsp. **olive oil**.
- Add **steaks** to empty space on baking sheet and top evenly with **cheese**. Reserve pan; no need to wipe clean.
- Roast again until **panko** is golden brown and steaks reach a minimum internal temperature of 145 degrees, 7-10 minutes.
- Remove from oven and rest steaks, at least 3 minutes.
- While vegetables roast, make sauce.



5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat and add 1 tsp. **olive oil**. Add **shallot** and a pinch of **salt** and **pepper** to hot pan and stir occasionally until beginning to brown, 7-10 minutes.
- Add ¼ cup **water**, **demi-glace**, and **white wine**. Bring to a simmer, stirring constantly.
- Once simmering, stir constantly until sauce slightly thickens, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **steaks** with sauce. Bon appétit!