



### In your box

- 1 oz. Light Cream Cheese
- ½ tsp. Garlic Salt
- 1 oz. Shredded Cheddar Cheese
- 12 oz. Yukon Potatoes
- 8 oz. Brussels Sprouts
- 2 Garlic Cloves
- 6 Chive Sprigs
- .6 oz. Butter
- 1 Lemon

### Customize It Options

- 12 oz. Sirloin Steaks
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Salmon Fillets
- 12 oz. Filets Mignon

\*Contains: milk

### You will need

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

### Minimum Internal Protein Temperature

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

Culinary Collection



## Sirloin Steak and Maitre d'Hotel Butter

with garlic-cheddar mashed potatoes and Brussels sprouts

NUTRITION per serving—Calories: 684, Carbohydrates: 42g, Sugar: 5g, Fiber: 7g, Protein: 46g, Sodium: 1665mg, Fat: 37g, Saturated Fat: 17g  
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

Intermediate

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**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic, chives**
- Refer to minimum internal temperature chart on front of card for your protein

### Customize It Instructions

- If using **filets mignon**, follow same instructions as sirloin in Steps 1 and 4, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.
- If using **ribeye**, follow same instructions as sirloin in Steps 1 and 4, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. 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.
- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as sirloin in Step 4, cooking, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.



### 1. Prepare the Ingredients

- Cut **potatoes** into ½" dice.
- Mince **chives**.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



### 2. Make the Mashed Potatoes

- Bring a medium pot with **potato** and half the **garlic** (reserve remaining for butter) covered by **water** to a boil. Once boiling, cook until fork-tender, 14-18 minutes.
- Reserve ½ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add half the potato cooking water (reserve remaining for adjusting), **cheddar cheese**, **cream cheese**, **garlic salt**, and a pinch of **salt** and **pepper**. Mash until smooth and creamy. *If too thick, add additional potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes boil, roast Brussels sprouts.



### 3. Roast the Brussels Sprouts

- Place **Brussels sprouts** on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer, cut-side down, and roast in hot oven until tender and browned, 12-14 minutes.
- While Brussels sprouts roast, cook steaks.



### 4. Cook the Steaks

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steaks reaches 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. Remove steaks to a plate and rest, 3 minutes.



### 5. Make Butter and Finish Dish

- Combine softened **butter**, remaining **garlic** (to taste), **lemon zest**, half the **chives** (reserve remaining for garnish), ½ tsp. **lemon juice**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Plate dish as pictured on front of card, topping **steak** with butter and **mashed potatoes** with remaining chives. Squeeze **lemon wedges** over meal to taste. Bon appétit!