



In your box

- 6 fl. oz. Canola Oil
- 2 Shallots
- 🔪 1 Tbsp. Horseradish Sauce
- .84 oz. Mayonnaise
- 1 tsp. Garlic Pepper
- 8 oz. Broccoli Florets
- ¼ cup Tempura Mix
- 1 oz. Sour Cream

Customize It Options

- 12 oz. Sirloin Steaks
- 12 oz. Salmon Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 20 oz. Lamb Loin Chops

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Small Pot, 3 Mixing Bowls, Baking Sheet

Minimum Internal Protein Temperature

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

Classic Meal Kit



Sirloin Steak and Horseradish Cream

with onion fritters and roasted garlic pepper broccoli

NUTRITION per serving—Calories: 979, Carbohydrates: 28g, Sugar: 8g, Fiber: 4g, Protein: 41g, Sodium: 1097mg, Fat: 79g, 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

50-60 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Mild

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: **garlic pepper**

Customize It Instructions

- If using **ribeye**, in Step 2, roast **broccoli**, 9-10 minutes. Follow same instructions as sirloin in Steps 1 and 3, searing until browned, 2-3 minutes per side, then roasting until ribeye reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes. Halve to serve.
- If using **lamb**, in Step 2, roast broccoli, 8-9 minutes. Follow same instructions as sirloin in Steps 1 and 3, searing until browned, 3-4 minutes per side, then roasting until lamb reaches minimum internal temperature, 6-9 minutes. Rest, 3 minutes.
- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. In Step 2, roast broccoli, 7-8 minutes. Follow same instructions as sirloin in Step 3, searing, skin side up, until browned on one side, 2-4 minutes, then roasting, seared side up, until salmon reaches minimum internal temperature, 7-10 minutes.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 3, searing until browned, 2-3 minutes per side, then roasting until chicken reaches minimum internal temperature, 10-12 minutes.



1. Prepare Ingredients and Make Sauces

- Peel and halve **shallots**. Slice thinly.
- Cut **broccoli** into bite-sized pieces.
- In a mixing bowl, combine half the **garlic pepper** (reserve remaining for broccoli), **mayonnaise**, and 1 tsp. **water**. Set aside.
- In another mixing bowl, combine **sour cream**, **horseradish** (to taste), and a pinch of **salt** and **pepper**. Set aside.
- Pat **steaks** dry, and season both sides with ¼ tsp. salt and ¼ tsp. pepper.



2. Start the Broccoli

- Place **broccoli** on prepared baking sheet and toss with 1 tsp. **olive oil** and remaining **garlic pepper**. Massage oil and seasoning into broccoli.
- Spread into a single layer on one side. Roast in hot oven until broccoli begins to soften, 4-6 minutes.
- Remove from oven. *Broccoli will finish cooking in a later step.*
- While broccoli roasts, start steaks.



3. Cook Steaks and Finish Broccoli

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steaks** to hot pan and sear undisturbed until browned, 2-3 minutes per side.
- Transfer steaks to empty half of prepared baking sheet. Wipe pan clean and reserve.
- Roast in hot oven until **broccoli** is fork-tender and browned and steaks reach a minimum internal temperature of 145 degrees, 10-12 minutes.
- Rest cooked steaks, 3 minutes.
- While broccoli and steaks roast, prepare fritters.



4. Prepare the Shallot Fritters

- Return pan used to cook steaks to medium-high heat. Add **canola oil** and let heat, 5 minutes.
- While oil heats, in another mixing bowl, combine **tempura mix** and 3 Tbsp. **water** until thick and smooth. *If too thick, add water, 1 tsp. at a time, until desired consistency is reached, up to 3 tsp.*
- Separate **shallot** into individual pieces. Add to tempura batter and stir until completely coated.



5. Fry Shallot Fritters and Finish Dish

- Line a plate with a paper towel. Test **oil** temperature by adding a pinch of **shallot fritter batter** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Working in batches, carefully add ping-pong ball-size dollops of shallot fritter batter to hot oil, 2-3 at a time. Cook undisturbed until golden brown, 2-4 minutes per side. *Flip fritters gently (use chopsticks or tongs for best results).*
- Remove fritters to towel-lined plate. Repeat with remaining batter. *Batter should make about 8-10 fritters total.*
- Plate dish as pictured on front of card, topping **shallot fritters** with **garlic pepper-mayonnaise** and **steaks** with **horseradish cream**. Bon appétit!