



### In your box

- .3 oz. Butter
- 1 oz. Sour Cream
- 2 Green Onions
- 2 oz. Light Cream Cheese
- 8 oz. Broccoli Florets
- 1 Lemon
- 1 oz. Garlic & Herb Goat Cheese
- 12 oz. Red Potatoes
- 2 tsp. Buttermilk-Dill Seasoning

### Customize It Options

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

\*Contains: milk

### You will need

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

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Culinary Collection



## Goat Cheese and Lemon Buttered Sirloin Steak

with sour cream & onion mashed potatoes and broccoli

NUTRITION per serving—Calories: 725, Carbohydrates: 46g, Sugar: 7g, Fiber: 7g, Protein: 48g, Sodium: 1712mg, Fat: 41g, 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

**50-60 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 **400 degrees**
- Set **butter** and **garlic and herb goat cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**

### 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.
- If using **mahi-mahi**, pat dry and halve. Follow same instructions as sirloin in Steps 1 and 3, cooking until mahi-mahi reaches minimum internal temperature, 3-5 minutes per side.
- If using **filets mignon**, follow same instructions as sirloin in Steps 1 and 3, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.



### 1. Start Mashed Potatoes and Prepare Ingredients

- Cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potato chunks covered by 8 cups **water** and 2 tsp. **salt** to a boil. Reduce to a simmer and cook until fork-tender, 14-18 minutes.
- While potatoes boil, trim and thinly slice **green onions**.
- Cut **broccoli** into bite-sized pieces.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Pat **steaks** dry, and season both sides with a pinch of salt and **pepper**.



### 2. Finish the Mashed Potatoes

- Once potatoes are fork-tender, reserve ¼ cup **potato cooking water**. Drain **potatoes** in a colander and return to pot.
- Add **sour cream**, **cream cheese**, half the reserved potato cooking water, **seasoning blend**, **green onions** (reserve 2 tsp. for butter), and ¼ tsp. **salt**. Mash until smooth. *If too thick, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.



### 3. Roast the Broccoli

- Place **broccoli** on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast in hot oven until tender and browned, 14-16 minutes.
- While broccoli roasts, cook steaks.



### 4. Cook the Steaks

- Place a large non-stick pan over medium heat and add 2 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 from burner. Remove steaks from pan and rest at least 5 minutes.



### 5. Make Butter and Finish Dish

- Combine softened **butter**, 1 tsp. **lemon juice**, **lemon zest**, **garlic and herb goat cheese** (crumbling if needed), reserved **green onions**, and a pinch of **salt** in a mixing bowl.
- Plate dish as pictured on front of card, topping **steak** with butter. Squeeze **lemon wedges** over **broccoli** to taste. Bon appétit!