



In your box

- 12 oz. Asparagus
- 2 Garlic Cloves
- 2 tsp. Garlic Pepper
- .6 oz. Butter
- 2 oz. Sour Cream
- 2 Russet Potatoes
- 1 Tarragon Sprig

Customize It Options

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

You will need

- Olive Oil, Salt, Pepper
- Colander, Medium Pot, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Culinary Collection



Steakhouse Sirloin with Herb Butter

with mashed potatoes and asparagus

NUTRITION per serving—Calories: 703, Carbohydrates: 42g, Sugar: 5g, Fiber: 5g, Protein: 43g, Sodium: 1361mg, Fat: 40g, 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

35-45 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
- Ingredient(s) used more than once: **garlic**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature
- Refer to minimum internal temperature chart on front of card for your protein

Customize It Instructions

- If using **ribeye**, follow same instructions as sirloin in Steps 2 and 4, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **ahi tuna**, follow same instructions as sirloin in Steps 2 and 4, cooking until tuna reaches minimum internal temperature, 4-5 minutes per side. *Tuna is often enjoyed medium-rare (pink in the middle). For medium-rare, cook 1-2 minutes per side. Consuming raw or undercooked tuna may increase your risk for food-borne illness.*
- If using **chicken breasts**, follow same instructions as sirloin in Steps 2 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 **garlic 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. Make the Mashed Potatoes

- Peel and cut **potatoes** into 1" dice.
- Halve **garlic**.
- Bring a medium pot with potatoes, 3 garlic halves (reserve remaining for butter), 8 cups **water**, and 2 tsp. **salt** to a boil. Reduce to a simmer and cook until fork-tender, 14-18 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander and return to pot. Add **sour cream** and mash until smooth, adding potato cooking water, 1 Tbsp. at a time, until desired consistency is reached. Season with ¼ tsp. salt. Cover and set aside.
- While potatoes simmer, prepare ingredients.



2. Prepare the Ingredients

- Stem and mince **tarragon**.
- Trim woody ends off **asparagus**.
- Mince remaining **garlic**.
- Pat **steaks** dry, and season both sides completely with **garlic pepper** and ¼ tsp. **salt**.



3. Make the Herb Butter

- Combine **butter**, **minced garlic** (to taste), and **tarragon** in a mixing bowl.
- Form butter mixture into two equally-sized disks. Refrigerate until plating.



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 steak 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, at least 5 minutes. Wipe pan clean and reserve.
- While steaks rest, cook asparagus.



5. Cook the Asparagus

- Return pan used to cook steaks to medium heat and add 2 tsp. **olive oil**.
- Add **asparagus**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Roll occasionally until lightly charred and tender but still crisp, 7-9 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing **herb butter disks** on **steaks**. Bon appétit!