



In your box

- ½ tsp. Seasoned Salt Blend
- 1 oz. White Cooking Wine
- 2 Russet Potatoes
- 1 oz. Goat Cheese
- 4 oz. Light Cream
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 6 oz. Cremini Mushrooms
- 2 oz. Baby Spinach

Customize It Options

- 12 oz. Sirloin Steaks
- 12 oz. Mahi-Mahi Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Filets Mignon

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet,
- 2 Small Oven-Safe Casserole Dishes,
- Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Culinary Collection



Sirloin and Mushroom Demi-Glace

with goat cheese and spinach gratin

NUTRITION per serving—Calories: 720, Carbohydrates: 45g, Sugar: 8g, Fiber: 4g, Protein: 45g, Sodium: 1243mg, Fat: 39g, Saturated Fat: 19g
 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

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 **425 degrees**
- Prepare a baking sheet with foil
- Prepare two small casserole dishes with **cooking spray**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



Customize It Instructions

- If using **filets mignon**, follow same instructions as sirloin in Steps 3 and 4, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 3 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **mahi-mahi**, halve. Follow same instructions as sirloin in Steps 3 and 4, cooking until mahi-mahi reaches minimum internal temperature, 3-5 minutes per side.

1. Start the Gratin

- Peel and cut **potatoes** into ¼" rounds.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add potato rounds and ¼ tsp. **salt** to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Working in batches, add **spinach**. Don't overcrowd pan. Stir occasionally until wilted, 2-3 minutes.
- Stir in **cream**, ¼ cup **water**, and ¼ tsp. salt. Reduce heat to medium and cook until potatoes start to soften, 4-5 minutes.
- Remove from burner.

2. Finish the Gratin

- Transfer **potato mixture** to prepared small casserole dishes. For best results, use two ramekins. You may also use a medium casserole dish. Top with **goat cheese** (crumbling if necessary). Wipe pan clean and reserve.
- Place dishes on prepared baking sheet to catch any drips. Cover dishes with foil. Bake in hot oven until bubbling and potatoes are tender, 10-12 minutes.
- Carefully, remove foil from dishes. Bake again until golden brown, 8-10 minutes.
- While gratin bakes, prepare remaining ingredients.



3. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Pat **steaks** dry, and season both sides with **seasoned salt** and a pinch of **pepper**.



4. Cook the Steaks

- Return pan used to cook gratin to medium heat and add 1 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove from burner. Transfer steaks to a plate and tent with foil. Rest, 3 minutes. Reserve pan; no need to wipe clean.



5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat. Add **mushrooms** to hot pan. Cook until mushrooms are browned, 4-5 minutes, stirring once halfway through.
- Add **wine** and **demi-glace**. Bring to a simmer. Once simmering, stir occasionally until liquid is reduced by half and mushrooms are tender, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, spooning sauce over **steak**. Bon appétit!