



### In your box

- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 4 fl. oz. Cream Sauce Base
- 12 oz. Yukon Potatoes
- 6 Chive Sprigs
- 2 tsp. Garlic Pepper
- 2 oz. Red Cooking Wine
- ½ oz. Grated Parmesan
- .3 oz. Butter
- 1 tsp. Tomato Paste

### Customize It Options

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

\*Contains: milk

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
 Medium Non-Stick Pan,  
 Baking Sheet,  
 Small Oven-Safe Casserole Dish,  
 Microwave-Safe Bowl

### Minimum Internal Protein Temperature

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

## Classic Meal Kit



# Steak and Bordelaise Sauce

with creamy Parmesan potato gratin

NUTRITION per serving—Calories: 705, Carbohydrates: 39g, Sugar: 5g, Fiber: 3g, Protein: 43g, Sodium: 1656mg, 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  
**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**
- Prepare a baking sheet with foil
- Prepare a small casserole dish with cooking spray

## Customize It Instructions

- 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.
- 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.



### 1. Prepare the Ingredients

- Slice **potatoes** into thin rounds.
- Place potatoes in a microwave-safe bowl and microwave, 3 minutes.
- While potatoes microwave, mince **chives**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



### 2. Bake the Gratin

- Add **cream base**, **garlic pepper**, ½ tsp. **salt**, and ½ tsp. **pepper** to bowl with **potatoes** and gently mix until combined.
- Transfer potato mixture to prepared casserole dish and top evenly with **Parmesan**. For best results, use a 2-cup casserole dish. Place casserole dish on prepared baking sheet to catch any drips.
- Bake in hot oven until golden brown, 18-22 minutes.
- While gratin bakes, cook steaks.



### 3. Cook the Steaks

- Place a medium non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove steaks to a plate and tent with foil. Rest, at least 5 minutes. Reserve pan; no need to wipe clean.
- Remove from burner.



### 4. Make the Bordelaise Sauce

- Return pan used to cook steaks to medium heat. Add **demi-glace**, 2 Tbsp. **water**, 1 tsp. **tomato paste** (if you have any left over, use as you please!), and **red wine** to hot pan. Stir to combine, then bring to a simmer.
- Once simmering, stir often until slightly thickened, 1-2 minutes.
- Remove from burner and swirl in **butter**. For a smoother texture, strain sauce through a wire-mesh strainer.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **steak** with **bordeaux sauce** and garnishing **potatoes** with **chives**. Bon appétit!!