



### In your box

- 5 oz. Asparagus
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 2 Russet Potatoes
- 1 Shallot
- 4 oz. Light Cream
- ½ oz. Dijon Mustard
- 1 ½ tsp. Pot Roast Seasoning
- ½ oz. Grated Parmesan

### 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. Salmon Fillets

\*Contains: milk

### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Large Non-Stick Pan

### Minimum Internal Protein Temperature

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

## Classic Meal Kit



# Sirloin with Shallot-Dijon Sauce

with potatoes and Parmesan asparagus

NUTRITION per serving—Calories: 770, Carbohydrates: 47g, Sugar: 9g, Fiber: 5g, Protein: 44g, Sodium: 1458mg, Fat: 46g, Saturated Fat: 18g  
 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

**30-40 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 **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- 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 **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 **salmon fillets**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as sirloin in Step 3, cooking, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.
- 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.



### 1. Prepare the Ingredients

- Cut **potatoes** lengthwise into ½" wedges. Halve wedges across the width.
- Trim woody ends off **asparagus**.
- Peel and mince **shallot**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



### 2. Roast the Vegetables

- Transfer **potatoes** to prepared baking sheet. Toss with 2 tsp. **olive oil**, **seasoning blend**, and ¼ tsp. **salt**.
- Spread into a single layer. Roast in hot oven until starting to brown, 12-15 minutes.
- Remove baking sheet from oven. Push potatoes to one side. *Baking sheet will be hot! Use a utensil.*
- Place **asparagus** on empty half and toss with ½ tsp. olive oil and a pinch of salt and pepper. Spread into a single layer on their side and top with **cheese**.
- Roast in hot oven until browned and tender, 8-10 minutes.
- While vegetables roast, cook steaks



### 3. Cook the Steaks

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and 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.*
- Transfer steaks to a plate and tent with foil. Rest, 3 minutes. Wipe pan clean and reserve.



### 4. Make the Sauce

- Return pan used to cook steaks to medium heat and add ½ tsp. **olive oil**.
- Add **shallot** to hot pan and cook until beginning to soften, 1-2 minutes.
- Add **demi-glace** and **cream** and bring to a simmer. Once simmering, stir constantly until slightly thickened, 1-2 minutes.
- Remove from burner and stir in **mustard**.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **steak** with **sauce**. Bon appétit!