



In your box

- 1 oz. Butter
- 2 Garlic Cloves
- 2 Russet Potatoes
- ¼ oz. Parsley
- 8 oz. Green Beans
- ¼ fl. oz. Truffle Oil

Customize It Options

- 12 oz. Sirloin Steaks
- 16 oz. USDA Choice Boneless Ribeye 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, Mixing Bowl,
Medium Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Brasserie-Style Sirloin Steak

with truffle frites and herb butter

NUTRITION per serving—Calories: 713, Carbohydrates: 41g, Sugar: 4g, Fiber: 5g, Protein: 41g, Sodium: 1506mg, Fat: 45g, 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

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**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter, garlic**
- Refer to minimum internal temperature chart on front of card for your protein
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



Customize It Instructions

- If using **ribeye**, follow same instructions as sirloin in Steps 1 and 4, cooking undisturbed until browned and steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **salmon**, pat dry and season flesh side with ¼ tsp. **salt** and a pinch of **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. Prepare the Ingredients

- Cut **potatoes** into ½" sticks (or frites). Pat dry.
- Stem and mince **parsley**.
- Trim ends off **green beans**.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.

2. Bake the Frites

- Place **frites** on prepared baking sheet and toss with **truffle oil** (to taste), 1 Tbsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and bake in hot oven, 15 minutes, tossing fries halfway through.
- After 15 minutes, toss again. Bake again until golden brown, 18-20 minutes.
- Let baked frites rest, 5 minutes.
- While frites bake, make herb butter.



3. Make the Herb Butter

- Thoroughly mix ¾ the softened **butter**, half the **garlic** (to taste; reserve remaining of both for green beans), **parsley**, a pinch of **salt**, and ¼ tsp. **pepper** in a mixing bowl.
- Form butter mixture into two equally-sized disks. Refrigerate until 5 minutes before plating.



4. Cook the Steaks

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium heat.
- 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.*
- Remove steaks to a plate. Rest, 3 minutes. Wipe pan clean and reserve.



5. Cook Green Beans and Finish Dish

- Return pan used to cook steaks to medium heat. Add ¼ cup **water** and **green beans** to hot pan. Cover, and cook until bright green and tender, 4-5 minutes.
- Uncover, and stir in remaining **butter** and remaining **garlic**. Reduce heat to low and stir until water is evaporated, and green beans are coated in butter, 2-3 minutes.
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Remove from burner.
- Plate dish as pictured on front of card, topping **steaks** with **herb butter**. Bon appétit!