



LIMITED TIME ONLY
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skinnytaste
 with HOME CHEF FOR MORE INFO

In your box

- ½ tsp. Garlic Salt
- 4 Garlic Cloves
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 8 oz. Broccolini
- 2 tsp. Tomato Paste
- 2 oz. Light Cream Cheese
- 1 Yellow Onion
- 1 oz. Shredded Asiago Cheese
- 12 oz. Yukon Potatoes

Customize It Options

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

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
 Colander, Medium Non-Stick Pan, Baking Sheet, Medium Pot, Medium Oven-Safe Casserole Dish

Minimum Internal Protein Temperature

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

Culinary Collection



Sirloin Steak and Garlic-Tomato Demi

with Asiago-crusted caramelized onion mashed potatoes and broccolini

NUTRITION per serving—Calories: 770, Carbohydrates: 47g, Sugar: 7g, Fiber: 6g, Protein: 47g, Sodium: 1639mg, Fat: 44g, Saturated Fat: 15g
 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	Cook Within	Difficulty Level	Spice Level
50-60 min.	6 days	Expert	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 and cooking spray
- Prepare a casserole dish with cooking spray

Customize It Instructions

- If using **filets mignon**, follow same instructions as sirloin in Steps 2 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 2 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, follow same instructions as sirloin in Steps 2 and 4, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.



1. Make the Mashed Potatoes

- Cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potatoes covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve $\frac{1}{4}$ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **garlic salt** and **cream cheese** and mash until smooth. *If too thick, add potato cooking water, 1 Tbsp. at a time, until desired consistency is reached. Cover and set aside.*
- While potatoes boil, caramelize onion.



2. Caramelize Onion and Prepare Ingredients

- Halve and peel **onion**. Cut halves into $\frac{1}{2}$ " dice.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add onion to hot pan and stir occasionally until browned, 10-13 minutes.
- *If pan becomes dry, add water 1 Tbsp. at a time. Remove from burner and season with $\frac{1}{4}$ tsp. salt and a pinch of pepper.*
- While onion caramelizes, cut **broccolini** into 2" pieces.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with a pinch of salt and pepper.



3. Bake the Gratin and Broccolini

- Place **broccolini** on one side of prepared baking sheet and toss with 2 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer on their side.
- Transfer **caramelized onion** to pot with **mashed potatoes** and stir until combined. Wipe pan clean and reserve.
- Transfer onion-potato mixture to prepared casserole dish. Top evenly with **cheese**. Place casserole dish on empty half of baking sheet.
- Bake in hot oven until broccolini is tender and gratin is browned, 10-15 minutes.
- While gratin and broccolini bake, cook steaks.



4. Cook the Steaks

- Return pan used to caramelize onion to medium heat and add 2 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. Remove steaks to a plate and rest, 3 minutes. Wipe pan clean and reserve.



5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat and add 1 tsp. **olive oil**. Add **garlic** to hot pan and stir often until aromatic, 1-2 minutes.
- Add **tomato paste**, **demi-glace** and $\frac{1}{4}$ cup **water** and bring to a boil.
- Once boiling, cook until liquid is reduced by half, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **steak** with sauce. Bon appétit!