



In your box

- ½ oz. Shallot & Chive Cheese Spread
- 4 oz. Buttermilk Biscuit Mix
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 1 tsp. "Everything Bagel" Seasoning
- 8 oz. Green Beans
- ½ tsp. Garlic Pepper
- 6 Chive Sprigs
- .3 oz. Butter

Customize It Options

- 12 oz. Sirloin Steaks
- 10 oz. Ahi Tuna Steaks
- 13 oz. Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, Mixing Bowl

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Steak and Shallot Demi

with everything seasoned biscuits and roasted green beans

NUTRITION per serving—Calories: 745, Carbohydrates: 42g, Sugar: 8g, Fiber: 3g, Protein: 42g, Sodium: 1435mg, Fat: 47g, 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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes.
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Refer to minimum internal temperature chart on front of card for your protein



Customize It Instructions

- If using **ahi tuna**, follow same instructions as sirloin in Steps 1 and 4, cooking until tuna reaches minimum internal temperature, 4-5 minutes per side. *Tuna is often enjoyed medium-rare (pink in the middle). For medium-rare, cook 1-2 minutes per side. Consuming raw or undercooked tuna may increase your risk for food-borne illness.*
- 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.

1. Prepare the Ingredients

- Trim ends off **green beans**.
- Mince **chives**.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.

2. Start the Biscuits

- Add **biscuit mix**, $\frac{1}{4}$ cup **water**, and a pinch of **pepper** to a mixing bowl. Stir until a sticky dough forms.
- Spoon four evenly-sized dollops of biscuit mix onto one side of prepared baking sheet, leaving 3" space in between. Top with **seasoning blend**, and press gently into biscuits.
- Bake in hot oven, 5 minutes.



3. Finish Biscuits and Roast Green Beans

- After 5 minutes, carefully remove baking sheet from oven. Combine **green beans**, **garlic pepper**, 1 tsp. **olive oil**, and a pinch of **salt** on empty half and spread into a single layer. *Baking sheet will be hot! Use a utensil.*
- Bake again until **biscuits** are golden brown and green beans are tender, 10-12 minutes.
- While biscuits and green beans bake, cook steaks.

4. Cook the Steak

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan, and cook until steaks reach 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 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. Add $\frac{1}{4}$ cup **water**, **demi-glace**, and **cheese spread** to hot pan. Bring to a simmer.
- Once simmering, stir often until slightly thickened and combined, 1-2 minutes.
- Remove from burner. Stir in **chives** and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping **steak** with sauce and topping **biscuits** with softened **butter**. Bon appétit!