



In your box

- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 6 Chive Sprigs
- .3 oz. Butter
- ¼ cup Panko Breadcrumbs
- 1 tsp. Black Garlic Seasoning
- 12 oz. Yukon Potatoes
- 5 oz. Baby Spinach
- 1 oz. Shredded Parmesan Cheese
- 4 fl. oz. Cream Sauce Base

Customize It Options

- 16 oz. USDA Choice New York Strip Steak
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Mahi-Mahi Fillets

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Mixing Bowl,
- Medium Oven-Safe Non-Stick Pan

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.

Culinary Collection



NY Strip Steak and Black Garlic Demi with Rockefeller potato gratin

NUTRITION per serving—Calories: 816, Carbohydrates: 50g, Sugar: 6g, Fiber: 4g, Protein: 65g, Sodium: 1458mg, Fat: 39g, 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

50-60 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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes.



Customize It Instructions

- If using **chicken breasts**, follow same instructions as NY strip steak in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **mahi-mahi**, halve fillets. Follow same instructions as NY strip steak in Steps 1 and 3, Cook until mahi-mahi reaches minimum internal temperature, 3-4 minutes per side. *Fish thickness can vary; if you receive a thinner fillet, we recommend checking for doneness sooner.*

1. Prepare the Ingredients

- Cut **potatoes** into ¼" slices.
- Coarsely chop **spinach**.
- Mince **chives**.
- Combine **panko** and **cheese** in a mixing bowl. Set aside.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.

2. Cook the Gratin

- Place a medium oven-safe non-stick pan over medium heat.
- Add **potatoes**, **cream base**, ¼ cup **water**, and ¼ tsp. **salt** to hot pan. Bring to a simmer. Once simmering, cover and cook until potatoes begin to soften, 5-6 minutes.
- Uncover, and stir in **spinach** until wilted, 1-2 minutes.
- Remove from burner and top evenly with **panko-cheese mixture**. Place pan in hot oven and bake until potatoes are tender and topping is golden-brown, 18-22 minutes.
- While gratin bakes, cook steak.



3. Cook the Steak

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steak reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove from burner. Remove steaks to a plate and rest, 3 minutes. Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook steak to medium heat. Add ¼ cup **water**, **demi-glace**, and **seasoning blend** to hot pan. Bring to a simmer, stirring often.
- Once simmering, stir often until smooth and beginning to thicken, 2-3 minutes.
- Remove from burner and stir in **butter**.



5. Finish the Dish

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