



In your box

- 6 oz. Brussels Sprouts
- ½ oz. Garlic & Herb Cheese Spread
- 2 oz. Baby Spinach
- 2 oz. Light Cream Cheese
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 1 oz. Shredded Parmesan Cheese
- 12 oz. Yukon Potatoes
- .3 oz. Butter
- ½ tsp. Garlic Salt

Customize It Options

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

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Colander, Medium Non-Stick Pan, Baking Sheet, Medium Pot

Minimum Internal Protein Temperature

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

Culinary Collection



Steak and Garlic Demi

with creamy Florentine-style mash

NUTRITION per serving—Calories: 715, Carbohydrates: 43g, Sugar: 6g, Fiber: 6g, Protein: 51g, Sodium: 1472mg, Fat: 38g, 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

45-55 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

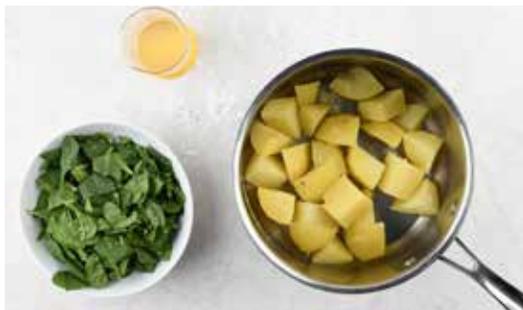
Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Set **cream cheese** and **garlic and herb cheese spread** 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 **NY strip steak**, follow same instructions as sirloin in Step 3, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **ribeye**, follow same instructions as sirloin in Step 3, cooking until 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 Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



1. Start the Mashed Potatoes

- Peel and cut **potatoes** into large evenly-sized chunks.
- Coarsely chop **spinach**.
- Bring a medium pot with potato chunks 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, then return to pot.
- While potatoes boil, roast Brussels sprouts.



2. Roast the Brussels Sprouts

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Place Brussels sprouts on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer, cut-side down, and roast in hot oven until tender and browned, 12-14 minutes.
- While Brussels sprouts roast, cook steak.



3. Cook the Steaks

- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 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.*
- Remove from burner. Remove steaks to a plate. Rest, 3 minutes. Wipe pan clean and reserve.



4. Finish the Mashed Potatoes

- Add **cream cheese**, **spinach**, **garlic salt**, a pinch of **salt**, and **Parmesan** to pot with **potatoes**,
- Mash until mostly smooth. *If too thick, add potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.



5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium heat. Add $\frac{1}{4}$ cup **water**, **demi-glace**, and **garlic and herb cheese spread** to hot pan. Bring to a simmer.
- Once simmering, stir often until smooth and slightly thickened, 2-3 minutes.
- Remove from burner. Stir in **butter** until combined.
- Plate dish as pictured on front of card, topping **steak** with sauce. Bon appétit!