



In your box

- 2 Garlic Cloves
- 1 tsp. Herbes de Provence
- 12 oz. Red Potatoes
- 8 oz. Broccolini
- 1 oz. Goat Cheese
- .6 oz. Butter

Customize It Options

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

You will need

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

Minimum Internal Protein Temperature

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

Culinary Collection



Sirloin Steak with Goat Cheese Butter and Herbes de Provence-roasted potatoes

NUTRITION per serving—Calories: 651, Carbohydrates: 39g, Sugar: 3g, Fiber: 6g, Protein: 42g, Sodium: 1112mg, Fat: 39g, 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

35-45 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 **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **filets mignon**, follow same instructions as sirloin in Steps 2, 3, and 4, searing until browned, 2-3 minutes on one side, then roasting until steak reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes.
- If using **ribeye**, follow same instructions as sirloin in Steps 2, 3, and 4, searing until browned, 3-4 minutes on one side, then roasting in hot oven until steak reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 2, 3, and 4, searing until browned, 2-3 minutes on one side, then roasting in hot oven until steak reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes.



1. Start the Potatoes

- Cut **potatoes** into 1" dice.
- Place potatoes on half of prepared baking sheet. Toss with 2 tsp. **olive oil**, **Herbes de Provence**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil, salt, pepper, and seasoning into potatoes.
- Spread into a single layer on one side and roast in hot oven, 17 minutes.
- Remove from oven. *Potatoes will finish cooking in later step.*
- While potatoes roast, prepare ingredients.



2. Prepare the Ingredients

- Trim bottom end from **broccolini** and cut into 2" lengths.
- Mince **garlic**.
- In a mixing bowl, combine softened **butter**, **goat cheese** (crumbling if needed), and a pinch of **salt**. Set aside.
- Pat **steaks** dry, and season both sides with ¼ tsp. salt and a pinch of **pepper**.



3. Sear the Steaks

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **steaks** to hot pan. Sear undisturbed until browned, 2-3 minutes on one side.



4. Finish the Steaks and Potatoes

- Transfer **steaks** to empty half of baking sheet, seared side up. Reserve pan; no need to wipe clean.
- Roast again until **potatoes** are golden brown and steaks reach desired doneness, 10-12 minutes for medium/medium-well. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Rest cooked steaks at least 3 minutes.
- While steaks roast, cook broccolini.



5. Cook Broccolini and Finish Dish

- Return pan used to cook steaks to medium heat. Add 1 tsp. **olive oil** and **garlic** to hot pan, and cook, 30 seconds.
- Add **broccolini** and a pinch of **salt** and stir occasionally until tender, 5-7 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing **steaks** with **goat cheese butter**. Bon appétit!