



In your box

- ½ oz. Shredded Grand Cru (Gruyere) Cheese
- 1 tsp. Garlic Pepper
- 2 oz. Red Cooking Wine
- 8 oz. Brussels Sprouts
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 3 Thyme Sprigs
- 4 fl. oz. Cream Sauce Base
- 1 Red Onion
- 12 oz. Yukon Potatoes

Customize It Options

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

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray

2 Medium Non-Stick Pans, Baking Sheet, Mixing Bowl

Minimum Internal Protein Temperature

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

Culinary Collection



Sirloin Steak and Red Wine Caramelized Onion

with fondue potatoes and Brussels sprouts

NUTRITION per serving—Calories: 822, Carbohydrates: 54g, Sugar: 10g, Fiber: 8g, Protein: 46g, Sodium: 1322mg, Fat: 45g, 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
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Only half the **cheese** is used in this recipe
- Refer to minimum internal temperature chart on front of card for your protein

Customize It Instructions

- If using **filets mignon**, follow same instructions as sirloin in Steps 1 and 4, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.
- If using **NY strip steak**, follow same instructions as sirloin in Steps 1 and 4, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- 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 stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Cut **potatoes** into ½" wedges.
- Halve and peel **onion**. Slice halves into thin strips.
- Stem and mince **thyme**.
- Pat **steaks** dry, and season both sides with a pinch of **salt and pepper**.



2. Roast the Vegetables

- Place **potatoes** on one half of prepared baking sheet. Toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer on their side. Roast in hot oven, 5 minutes.
- While potatoes roast, combine **Brussels sprouts**, 1 tsp. olive oil, **garlic pepper**, and a pinch of salt in a mixing bowl.
- After 5 minutes, carefully remove baking sheet from oven. Place Brussels sprouts on empty side and spread into a single layer on their side. *Baking sheet will be hot! Use a utensil.*
- Roast in hot oven until tender, 12-15 minutes.
- While vegetables roast, cook onion.



3. Cook the Caramelized Onion

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **onion, red wine, beef demi-glace, thyme**, and ¼ cup **water** to hot pan. Stir occasionally until browned and liquid is mostly evaporated, 10-13 minutes.
- Remove from burner. Season with a pinch of **salt and pepper**.
- While onion cooks, cook steak.



4. Cook the Steak

- Place another medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and 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. Rest, 3 minutes. Wipe pan clean and reserve.



5. Make Fondue and Finish Dish

- Return pan used to cook steaks to medium heat. Add **cream base**, half the **cheese** (remaining is yours to do with as you please), and a pinch of **pepper** to hot pan.
- Stir occasionally until combined and smooth, 1-2 minutes.
- Remove from burner.
- Plate as pictured on front of card, topping **steak** with **caramelized onion** and fondue with **potatoes**. Bon appétit!