



In your box

- .6 oz. Butter
- 1 oz. Shredded White Cheddar Cheese
- 12 oz. Fingerling Potatoes
- 3 Thyme Sprigs
- 6 oz. Broccoli Florets
- ½ oz. Crispy Fried Onions
- 2 Garlic Cloves
- ½ tsp. Garlic Salt
- 1 oz. Light Cream Cheese
- Customize It Options**
- 16 oz. USDA Choice New York Strip Steak
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)

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, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Small Pot, 2 Mixing Bowls

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 with Roasted Garlic Thyme Butter

and white cheddar fondue potatoes and broccoli

NUTRITION per serving—Calories: 760, Carbohydrates: 37g, Sugar: 4g, Fiber: 7g, Protein: 62g, Sodium: 1620mg, Fat: 41g, Saturated Fat: 16g
 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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **butter** and **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



Customize It Instructions

- If using **chicken breasts**, follow same instructions as steak in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **ribeye**, follow same instructions as steak in Step 3, cooking until ribeye reaches minimum internal temperature, 4-6 minutes per side. Rest 3 minutes. Halve to serve.

1. Start the Vegetables

- Cut **potatoes** across width into ¼" rounds.
- Place **garlic** on a piece of foil and top with 1 tsp. **olive oil**. Form a foil pouch around garlic.
- Place potatoes on prepared baking sheet and toss with **garlic salt** and 1 tsp. olive oil. Massage oil and garlic salt into potatoes.
- Spread potatoes into a single layer. Place garlic pouch on baking sheet, opening side up. Roast in hot oven, 12 minutes.
- While potatoes and garlic roast, prepare ingredients.

2. Prepare Ingredients and Finish Vegetables

- Cut **broccoli** into bite-sized pieces. Combine broccoli, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Stem and mince **thyme**.
- Carefully, remove baking sheet from oven. Top **potatoes** with broccoli. *Baking sheet will be hot! Use a utensil.*
- Spread into a single layer again and roast in hot oven until tender, 12-15 minutes.
- While vegetables roast, cook steaks.



3. Cook the Steaks

- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add steaks to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove from burner. Remove steaks to a plate and tent with foil. Rest, at least 3 minutes.



4. Make the Cheese Sauce

- Combine ¼ cup **water**, softened **cream cheese**, and a pinch of **salt** in a small pot. Place over medium-high heat and bring to a simmer.
- Once simmering, stir often until slightly thickened and creamy, 1-2 minutes.
- Remove from burner. Stir in **shredded cheese** until completely combined and melted.



5. Make Butter and Finish Dish

- In another mixing bowl, combine softened **butter**, ½ tsp. **thyme**, **roasted garlic**, and a pinch of **salt** until mostly smooth.
- Slice **steaks**, if desired.
- Plate dish as pictured on front of card, topping steaks with butter and **vegetables** with **cheese sauce** and **crispy onions**. Bon appétit!