



# NY Strip Steak and Blue Cheese Cream

WITH ROASTED POTATOES AND BROCCOLINI

Culinary Collection



### Prep & Cook Time

20-30 MIN

### Cook Within

6 DAYS

### You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Mixing Bowl

### Ingredients

- 6 oz. Broccolini
- 2 oz. Light Cream Cheese
- 6 Thyme Sprigs
- .8 oz. Truffle Butter
- ½ tsp. Garlic Pepper
- 12 oz. Yukon Potatoes
- ½ oz. Blue Cheese Crumbles
- ½ tsp. Garlic Salt
- 1 Lemon

### Customize It Options

- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Filets Mignon
- 12 oz. Sirloin Steaks

### Difficulty Level

INTERMEDIATE

### Spice Level

NOT SPICY

### 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.

View nutritional information at [www.homechef.com/17103](http://www.homechef.com/17103)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Set cream cheese on counter to soften
- Prepare a baking sheet with foil and cooking spray



### 1. Start the Vegetables

- Cut **potatoes** into ½"-thick wedges.
- Stem and mince **thyme**.
- Place potatoes on prepared baking sheet and toss with **garlic salt**, thyme, ¼ tsp. **salt**, and 2 tsp. **olive oil**.
- Spread into a single layer. Roast in hot oven, 10 minutes.
- *Potatoes will finish roasting in a later step.*
- While potatoes roast, continue recipe.

### Customize It Instructions

- If using **sirloin steak** or **filets mignon**, follow same instructions as NY strip steak in Step 3, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes.
- If using **chicken breasts**, follow same instructions as NY strip steak in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



### 2. Prepare Ingredients and Finish Vegetables

- Trim bottom ends from **broccolini** and cut into 2" lengths.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- In a mixing bowl, combine broccolini, 1 tsp. **lemon zest**, 1 tsp. **lemon juice**, 1 tsp. **olive oil**, **garlic pepper**, ¼ tsp. **salt**, and a pinch of **pepper** until broccolini is coated.
- After 10 minutes, carefully remove baking sheet from oven. Push **potatoes** to one side. Add broccolini to other side of baking sheet. *Baking sheet will be hot! Use a utensil.*
- Spread into a single layer. Roast in hot oven until potatoes are browned and broccolini is tender, 10-15 minutes.
- While vegetables roast, continue recipe.



### 3. Cook the Steaks

- Pat **steaks** dry. Season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add steaks to hot pan and cook until steaks reach 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. Transfer to a plate. Rest, 5 minutes.
- Wipe pan clean and reserve.
- While steaks rest, continue recipe.



### 4. Make the Blue Cheese Cream

- Return pan used to cook steaks to medium heat.
- Add softened **cream cheese**, **blue cheese** (to taste), a pinch of **pepper**, and ¼ cup **water** to hot pan. Stir vigorously until fully melted and combined, 1-2 minutes.
- Remove from burner.
- Stir in **truffle butter** until melted and combined.



### 5. Finish the Dish

- Plate dish as pictured on front of card, slicing **steaks** if desired, and topping with **blue cheese cream**. Squeeze **lemon wedges** over to taste. Bon appétit!