



LIMITED TIME ONLY!

Check out our Thanksgiving Favorites before they sell out!



FOR MORE INFO



### In your box

- 1 oz. Butter
- ¼ oz. Parsley
- 12 oz. Yukon Potatoes
- 2 Garlic Cloves
- 5 oz. Peas
- 2 oz. White Cooking Wine
- 2 tsp. Beef Flavor Demi-Glace Concentrate

### Customize It Options

- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip 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
- Medium Oven-Safe Non-Stick Pan, Medium Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

## Classic Meal Kit



# Sirloin Steak with White Wine Demi-Glace and garlic-herb potatoes

NUTRITION per serving—Calories: 685, Carbohydrates: 44g, Sugar: 6g, Fiber: 5g, Protein: 42g, Sodium: 1326mg, Fat: 35g, 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

**30-40 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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes.
- Ingredient(s) used more than once: **butter, parsley**
- Refer to minimum internal temperature chart on front of card for your protein



### 1. Start the Potatoes

- Cut **potatoes** into ½" dice.
- Place a medium oven-safe non-stick pan over medium-high heat. Add half the **butter** (reserve remaining for sauce) to hot pan and let melt.
- Once butter has melted, stir in potatoes, ¼ tsp. **salt**, and a pinch of **pepper** until coated. Cover and reduce heat to medium. Cook, 5 minutes, stirring once halfway through.
- Uncover, and place pan in hot oven. Roast until golden brown and tender, 20-22 minutes, stirring once halfway through.
- While potatoes roast, prepare ingredients.



### 2. Prepare the Ingredients

- Stem and mince **parsley**.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.

## Customize It Instructions

- If using **chicken breasts**, follow same instructions as steak in Steps 2 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, follow same instructions as salmon in Steps 2 and 3, cooking until steak reaches minimum internal temperature, 7-10 minutes per side. Rest, 3 minutes. Halve to serve.



### 3. Cook the Steaks

- Place a medium non-stick pan over medium heat. Add 2 tsp. **olive oil** and **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 steaks to a plate and tent with foil. Rest, at least 3 minutes. Reserve pan; no need to wipe clean.
- While steaks cook, finish potatoes.



### 4. Finish the Potatoes

- Carefully, remove pan with **potatoes** from oven and stir in **peas** and **garlic**. *Use caution! Handle and pan will be hot.*
- Return pan to oven and roast until peas are warmed through, 2-3 minutes.
- Carefully remove from oven. Stir in **parsley** (reserve a pinch for sauce) and a pinch of **salt** and **pepper**.



### 5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat. Add **white cooking wine** and **demi-glace** to hot pan and bring to a boil. *Adding alcohol to a hot pan may cause some flames; use caution.*
- Once boiling, cook until liquid is reduced by half, 1-3 minutes.
- Remove from burner and stir in remaining **butter**, **accumulated juices from resting steaks**, and remaining **parsley**.
- Plate dish as pictured on front of card, placing **steak** on sauce. Bon appétit!