



In your box

- 16 oz. USDA Choice New York Strip Steak
- 2 Garlic Cloves
- 2 Russet Potatoes
- 2 oz. Shredded Cheddar Cheese
- 12 oz. Broccolini
- 1 oz. Crispy Red Peppers
- 1 tsp. Steak Seasoning
- 2 oz. Crème Fraîche
- 8 oz. Shrimp
- 1 Chocolate Lava Cake
- 2 Green Onions
- 1 oz. Crumbled Bacon
- 4 fl. oz. Cream Sauce Base
- 2 oz. Baby Spinach

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

Baking Sheet, Large Non-Stick Pan, Mixing Bowl, Medium Non-Stick Pan

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



Scampi Rockefeller over NY Strip Steak

and loaded baked potato with broccolini

NUTRITION per serving—Calories: 1590, Carbohydrates: 95g, Sugar: 34g, Fiber: 9g, Protein: 93g, Sodium: 2840mg, Fat: 96g, Saturated Fat: 36g
 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

45-55 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
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cheese, bacon, crème fraîche, green onions**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



Lava Cake Instructions

- *Keep refrigerated or frozen until ready to use. Remove cake from refrigerator or freezer and remove outer plastic wrap.*
- **If heating from frozen:**
- *If using microwave:* Keep lava cake in original container and microwave until center is warm, 45-60 seconds. Carefully remove from microwave. Rest in container, 1 minute. Bon appétit!
- *If using oven:* Preheat oven to 350 degrees. Keep lava cake in original container. Place directly on rack in hot oven and bake until center is warm, 10-15 minutes. Carefully remove from oven. Rest in container, 1 minute. Bon appétit!
- **If heating from thawed:**
- *If using microwave:* Keep lava cake in original container and microwave until center is warm, 30-45 seconds. Carefully remove from microwave. Rest in container, 1 minute. Bon appétit!
- *If using oven:* Preheat oven to 350 degrees. Keep lava cake in original container. Place directly on rack in hot oven and bake until center is warm, 8-10 minutes. Carefully remove from oven. Rest in container, 1 minute. Bon appétit!

1. Start Potatoes and Prepare Ingredients

- Place **potatoes** on a microwave-safe plate and coat with 1 tsp. **olive oil**. Cover with a damp paper towel and microwave until slightly softened, 8-10 minutes, carefully flipping potatoes halfway through. Remove from microwave and let cool, at least 10 minutes.
- While potatoes cook and cool, trim ends from **broccoli** and cut into 2" pieces on an angle.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with **seasoning blend**.
- Pat **shrimp** dry.

2. Prepare the Broccoli and Potatoes

- Place **broccoli** on one side of prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**, coating entirely. Spread into a single layer on one side.
- Once **potatoes** are cool enough to handle, halve and scoop **potato insides** into a mixing bowl, leaving ¼" potato skin intact. Add half the **cheese** and half the **bacon** (reserve remaining for Rockefeller shrimp), 2/3 the **crème fraîche** (reserve remaining for Rockefeller shrimp), ¼ tsp. salt, and a pinch of pepper to bowl with potatoes. Mash until thoroughly combined.
- Place potato skins on baking sheet. Evenly fill skins with potato-cheese mixture, then top with remaining cheese, remaining bacon, and 1 tsp. olive oil.



3. Roast Vegetables and Cook Steak

- Roast **broccoli** and **potatoes** in hot oven until **cheese** is melted and golden-brown and broccoli is fork-tender, 8-10 minutes.
- While vegetables cook, place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook undisturbed until browned and steaks reach a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove from burner. Rest, 3 minutes.
- While steaks cook, prepare Rockefeller shrimp.



4. Start the Rockefeller Shrimp

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **shrimp, garlic, white portions of green onions**, and a pinch of **pepper** to hot pan. Cook until shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Add **spinach**. Stir constantly until wilted, 30-60 seconds.



5. Finish Rockefeller Shrimp and Finish Dish

- Add **cream base** and remaining **crème fraîche** to hot pan. Bring to a simmer.
- Once simmering, cook until slightly thickened, 2-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping steak with **Rockefeller shrimp** and **crispy red peppers**. Garnish **potatoes** with **green portions of green onions**. Bon appétit!