



Sirloin Steak and Scallop Surf and Turf with Sherry Bacon Demi

AND ROCKEFELLER MASH

Culinary Collection



Prep & Cook Time

30-40 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper
Colander, Medium Non-Stick Pan, Medium Pot, Large Non-Stick Pan

Ingredients

- 12 oz. Sirloin Steaks
- 8 oz. Scallops
- 1½ oz. Crumbled Bacon
- 4 tsp. Beef Flavor Demi-Glace Concentrate
- ½ oz. Sherry Vinegar
- 12 oz. Yukon Potatoes
- 2 oz. Baby Spinach
- 2 oz. Light Cream Cheese
- 2 oz. Shredded Parmesan Cheese
- 2 oz. Butter
- 1 tsp. Garlic Salt

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/17936

*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, 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
- Set **butter** and **cream cheese** on counter to soften
- Ingredient(s) used more than once: **butter, shredded cheese**
- Refer to minimum internal temperature chart on front of card for your protein



1. Start the Potatoes

- Cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potato chunks covered by **water** to a boil. Once boiling, cook until fork-tender, 10-12 minutes.
- Reserve $\frac{1}{4}$ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- While potatoes boil, cook steaks.



2. Cook the Steaks

- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add steaks to hot pan and cook until browned and 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 steaks to a plate and tent with foil. Rest, 3 minutes.



3. Finish the Potatoes

- Return pot with **potatoes** to medium heat.
- Add half the **potato cooking water** (reserve remaining for adjusting), softened **cream cheese**, **garlic salt**, half the softened **butter** (reserve remaining for sauce), and half the **shredded cheese** (reserve remaining for potatoes). Mash until creamy and mostly smooth.
- Stir in **spinach** until wilted and combined. *If too thick, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner. Cover and set aside.



4. Cook the Scallops

- Pat **scallops** dry, and season all over with a pinch of **salt**. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add scallops to hot pan and cook until browned and scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- Remove from burner. Transfer scallops to a plate and tent with foil. Wipe pan clean and reserve.



5. Make Sauce and Finish Dish

- Return pan used to cook scallops to medium-high heat.
- Add 1 tsp. **olive oil** and **bacon** to hot pan. Stir often until crispy, 1-2 minutes.
- Add **vinegar**, 2 Tbsp. **water**, and **demi-glace**. Bring to a simmer.
- Once simmering, cook until slightly thickened, 1-2 minutes.
- Remove from burner. Stir in remaining softened **butter**.
- Plate dish as pictured on front of card, topping **steaks** with **scallops** and sauce and garnishing **potatoes** with remaining **shredded cheese**. Bon appétit!