



### In your box

- 1 oz. Blue Cheese Crumbles
  - 12 oz. Red Potatoes
  - 4 fl. oz. Cream Sauce Base
  - 1 tsp. Seasoned Salt Blend
  - 6 Chive Sprigs
  - 2 Tbsp. Italian Panko Blend
  - 8 oz. Brussels Sprouts
- Customize It Options**
- 12 oz. Sirloin Steaks
  - 13½ oz. Organic Boneless Skinless Chicken Breasts
  - 12 oz. Boneless Pork Chops
  - 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

2 Medium Non-Stick Pans, Baking Sheet

### 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



## Sirloin with Blue Cheese Chive Cream

with roasted potatoes and Brussels sprouts

NUTRITION per serving—Calories: 740, Carbohydrates: 48g, Sugar: 6g, Fiber: 7g, Protein: 45g, Sodium: 1590mg, Fat: 42g, Saturated Fat: 18g  
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

40-50 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
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **seasoned salt**
- Refer to minimum internal temperature chart on front of card for your protein

## Customize It Instructions

- If using **chicken breasts**, follow same instructions as sirloin in Steps 2 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **pork chops**, follow same instructions as sirloin in Steps 2 and 4, cooking until pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **ribeye**, follow same instructions as sirloin in Steps 2 and 4, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.



### 1. Roast the Potatoes

- Cut **potatoes** into 1" dice.
- Place potatoes on prepared baking sheet and toss with 1 tsp. **olive oil** and half the **seasoned salt** (reserve remaining for Brussels sprouts).
- Spread into a single layer. Roast in hot oven until tender and browned, 20-25 minutes.
- While potatoes roast, prepare ingredients.



### 2. Prepare the Ingredients

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Mince **chives**.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.



### 3. Cook the Brussels Sprouts

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **Brussels sprouts** and remaining **seasoned salt** to hot pan. Stir occasionally until Brussels sprouts are tender and browned, 8-10 minutes.
- Add **panko** and stir occasionally until Brussels sprouts are coated in panko, 2-4 minutes.
- Remove from burner.
- While Brussels sprouts cook, cook steaks.



### 4. Cook the Steaks

- Place another medium non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **steaks** to hot pan. Cook until steak reaches 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. Let rest, 5 minutes. Wipe pan clean and reserve.
- While steaks rest, make sauce.



### 5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium heat.
- Add **chives** and **cream base** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until thickened, 30-60 seconds.
- Remove from burner. Stir in **blue cheese** (to taste) and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping **steak** with sauce. Bon appétit!