



# Mushroom Butter Steak

WITH HONEY CARROTS, POTATOES, AND GOAT CHEESE

Meal Kit



### Prep & Cook Time

30-40 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. Butter
  - 1 Yellow Onion
  - 1 Rosemary Sprig
  - 10 oz. Yukon Potatoes
  - 1 oz. Goat Cheese
  - 1 tsp. Onion Salt
  - 1 fl. oz. Honey
  - 10 oz. Carrot
  - 2 tsp. Mushroom Seasoning
- #### Customize It Options
- 12 oz. Sirloin Steaks
  - 16 oz. USDA Choice New York Strip Steak
  - 12 oz. Boneless Skinless Chicken Breasts
  - 12 oz. Boneless Pork Chops

### 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/19074](http://www.homechef.com/19074)

\*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 **425 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Refer to minimum internal temperature chart on front of card for your protein

## Customize It Instructions

- If using **pork chops**, follow same instructions as steak in Steps 1 and 4, cooking until browned and chops reach minimum internal temperature, 3-5 minutes per side. Rest, 3 minutes.
- If using **chicken breasts**, follow same instructions as steak in Steps 1 and 4, cooking until browned and chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steaks**, follow same instructions as steak in Steps 1 and 4, cooking until steaks reach desired doneness, or 7-10 minutes per side for medium/medium-well. Rest, 3 minutes.



### 1. Prepare the Ingredients

- Cut **potatoes** into 1" chunks.
- Peel, trim, and cut **carrot** into 1/2" slices on an angle.
- Stem and mince **rosemary**.
- Halve and peel **onion**. Cut halves into 1/4" slices.
- Pat **steaks** dry and season both sides with 1/4 tsp. **salt** and a pinch of **pepper**.



### 2. Roast the Vegetables

- Place **potatoes, carrots, and onions** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, 1 tsp. **rosemary**, and **onion salt**.
- Spread into a single layer. Roast in hot oven until potatoes are tender and golden brown, 20-25 minutes.
- While vegetables roast, continue recipe.



### 3. Make the Butter

- In a mixing bowl, combine softened **butter** and **mushroom seasoning**. Set aside.



### 4. Cook the Steaks

- Place a medium non-stick pan over medium heat and add 2 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. Rest, 3 minutes.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **steak** with **butter** and garnishing **vegetables** with **honey** and **cheese** (crumbling if necessary). Bon appétit!