



Steak with Porcini White Wine Sauce

WITH BROCCOLI AND PARMESAN ROASTED POTATOES

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan,
Baking Sheet, Mixing Bowl,
Heat-Safe Mixing Bowl

Ingredients

- .3 oz. Butter
 - 1 oz. Grated Parmesan
 - 8 oz. Broccoli Florets
 - 2 oz. White Cooking Wine
 - 2 tsp. Beef Flavor Demi-Glace Concentrate
 - ¼ oz. Dried Porcini Mushrooms
 - 12 oz. Red Potatoes
 - 2 Garlic Cloves
- Customize It Options**
- 12 oz. Sirloin Steaks
 - 12 oz. Boneless Pork Chops
 - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
 - 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)

Difficulty Level

EXPERT

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/19720

*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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Bring 1½ cups **water** to a boil in a medium non-stick pan
- Prepare a baking sheet with foil and generously coat with cooking spray
- 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 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **pork chops**, follow same instructions as sirloin in Steps 1 and 3, cooking until pork reaches minimum internal temperature, 3-5 minutes per side. Rest, 3 minutes. *Chop 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 1 and 3, cooking 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. Rest, 3 minutes.*



1. Prepare the Ingredients

- Place **mushrooms** in a heat-safe mixing bowl. Once **water** is boiling, carefully pour over mushrooms. Set aside, at least 10 minutes.
- Wipe pan dry and reserve.
- While mushrooms soak, cut **potatoes** into ½” wedges.
- Cut **broccoli** into bite-sized pieces.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2. Start the Potatoes

- Place **potato wedges** on prepared baking sheet and toss with **garlic**, 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil, salt, pepper, and garlic into potatoes.
- Spread into a single layer. Roast in hot oven, 15 minutes.
- *Potatoes will finish cooking in a later step.*
- While potato wedges roast, cook steaks.



3. Cook the Steaks

- Return pan used to boil water to medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook undisturbed 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. Rest, 3 minutes.
- Reserve pan; no need to wipe clean.



4. Finish Potatoes and Roast Broccoli

- Carefully remove baking sheet from oven and push **potatoes** to one side. Top with **cheese**. *Baking sheet will be hot! Use a utensil.*
- In a mixing bowl, combine **broccoli**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Transfer broccoli to empty space of baking sheet, then spread into a single layer on their side.
- Roast again in hot oven until broccoli is tender and potatoes are browned, 12-15 minutes.
- While vegetables roast, make sauce.



5. Make Sauce and Finish Dish

- Remove **mushrooms** from bowl and mince. Reserve **mushroom water**.
- Return pan used to cook steaks to medium-high heat. Add mushrooms, **wine**, and 2 Tbsp. reserved mushroom water to hot pan. Stir to combine, then bring to a boil. Once boiling, cook until thickened, 1-2 minutes.
- Add **demi-glace** and return to a boil. Once boiling, remove from burner and stir in **butter**.
- Plate dish as pictured on front of card, topping **steaks** with sauce. Garnish **potatoes** with any crispy bits from baking sheet. Bon appétit!