



NY Strip Steak with Herbed Shrimp

AND CHEESY SCALLOPED POTATOES AND BROCCOLINI

Culinary Collection



Prep & Cook Time
40-50 MIN

Cook Within
3 DAYS

Difficulty Level
EXPERT

Spice Level
NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Colander, Medium Non-Stick Pan, Baking Sheet, Small Oven-Safe Casserole Dish, Medium Pot, Large Non-Stick Pan

Ingredients

- 12 oz. Yukon Potatoes
- 1 oz. Shaved Parmesan
- 4 fl. oz. Cream Sauce Base
- .8 oz. Lemon Garlic Butter
- 8 oz. Broccolini
- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 1 Shallot
- 6 Chive Sprigs
- 16 oz. USDA Choice New York Strip Steak
- 8 oz. Shrimp

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/19884

**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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Prepare a casserole dish with cooking spray. For best results, use a 2-cup dish.
- Ingredient(s) used more than once: **cheese**
- Refer to minimum internal temperature chart on front of card for your protein



1. Start Potatoes and Prepare Ingredients

- Slice **potatoes** into thin rounds. Bring a medium pot with potatoes and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until softened, 5-7 minutes.
- While potatoes simmer, trim bottom ends from **broccolini**.
- Mince **chives**.
- Peel and mince **shallot**.
- Pat **shrimp** dry.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



2. Finish Potatoes and Roast Broccolini

- Drain **potatoes** into a colander and return to pot. Place pot over medium-high heat. Add **cream sauce base** and bring to a boil.
- Once boiling, remove from burner. Stir in half the **cheese** (reserve remaining for topping), ¼ tsp. **salt**, and a pinch of **pepper**.
- Transfer potatoes to prepared casserole dish. Place on prepared baking sheet. Place **broccolini** on empty half and toss with 2 tsp. **olive oil** and pinch of **salt**. Spread into an even layer and top with remaining cheese.
- Bake in hot oven until cheese browns and broccolini is tender, 15-18 minutes.
- While gratin and broccolini bake, continue recipe.



4. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **shrimp** to hot pan and cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Stir in **butter** and **chives** until melted and combined.



3. Cook the Steaks

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steaks reach desired doneness, or 5-6 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. Rest 3 minutes. Reserve pan; no need to wipe clean.
- While steaks rest, continue recipe.



5. Make Sauce and Finish Dish

- Return pan used to cook steak to medium heat and add 2 tsp. **olive oil**.
- Add **shallot** to hot pan. Stir occasionally until tender, 4-6 minutes.
- Add **demi-glace** and 2 Tbsp. **water**. Bring to a simmer.
- Once simmering, remove from burner.
- Plate dish as pictured on front of card, topping **steak** with sauce. Bon appétit!