



Goat Cheese and Lemon Buttered Sirloin Steak

MASHED POTATOES AND BROCCOLI

Culinary Collection



Prep & Cook Time

50-60 MIN

Cook Within

6 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Colander, Baking Sheet, Medium Pot, Mixing Bowl, Large Non-Stick Pan

Ingredients

- 12 oz. Sirloin Steaks
 - 1 oz. Sour Cream
 - 2 oz. Light Cream Cheese
 - 8 oz. Broccoli Florets
 - 2 tsp. Buttermilk-Dill Seasoning
 - 1 Lemon
 - 12 oz. Red Potatoes
 - 1 oz. Garlic & Herb Goat Cheese
 - .3 oz. Butter
- Customize It Options**
- 12 oz. Salmon Fillets
 - 12 oz. Boneless Skinless Chicken Breasts

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/21188

*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 **400 degrees**. Let preheat, at least 10 minutes
- Set **butter** and **garlic and herb goat cheese** 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



1. Start Mashed Potatoes and Prepare Ingredients

- Cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potato chunks covered by 8 cups **water** and 2 tsp. **salt** to a boil. Reduce to a simmer and cook until fork-tender, 14-18 minutes.
- While potatoes boil, cut **broccoli** into bite-sized pieces.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Pat **steaks** dry, and season both sides with a pinch of salt and **pepper**.

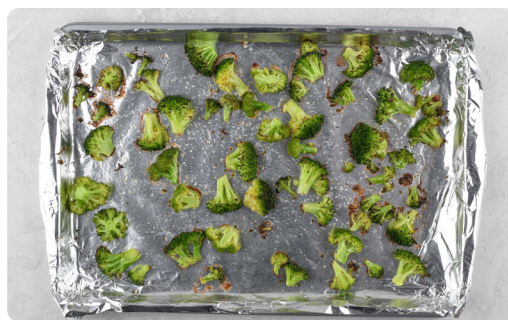
Customize It Instructions

- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 4, cooking until golden brown and chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **salmon fillets**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as sirloin in Step 4, cooking, skin side up first, until browned and salmon reaches minimum internal temperature, 4-6 minutes per side.



2. Finish the Mashed Potatoes

- Once **potatoes** are fork-tender, reserve $\frac{1}{4}$ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream**, **cream cheese**, half the reserved potato cooking water, **butter**, **garlic and herb seasoning**, and $\frac{1}{4}$ tsp. **salt**. Mash until smooth. *If too thick, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.



3. Roast the Broccoli

- Place **broccoli** on prepared baking sheet and toss with 2 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast in hot oven until tender and browned, 14-16 minutes.
- While broccoli roasts, continue recipe.



4. Cook the Steaks

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **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 from burner. Transfer to a plate. Rest, at least 5 minutes.



5. Make Butter and Finish Dish

- Combine softened **butter**, 1 tsp. **lemon juice**, $\frac{1}{2}$ tsp. **lemon zest** (add remaining to taste), softened **garlic and herb goat cheese** (crumbling if needed), and a pinch of **salt** in a mixing bowl.
- Plate dish as pictured on front of card, topping **steak** with butter. Squeeze **lemon wedges** over **broccoli** to taste. Bon appétit!