



# Bacon Jam Steak Sandwich

WITH ROASTED POTATOES

Classic



**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, Large Non-Stick Pan

**Ingredients**

- 10 oz. Steak Strips
- .84 oz. Mayonnaise
- 2 Brioche Buns
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 12 oz. Yukon Potatoes
- 1 tsp. Black Garlic Seasoning
- 1 Roma Tomato
- .46 oz. Brown Sugar
- 1 Yellow Onion
- .8 oz. Bacon Bits

**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.

**Customize It Options**

- 10 oz. Sliced Pork
- 20 oz. Double Portion Steak Strips

View nutritional information at [www.homechef.com/21205](http://www.homechef.com/21205)

\*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
- Prepare a baking sheet with foil and cooking spray
- Only half the **onion** is used in this recipe



### Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **sliced pork**, follow same instructions as steak strips in Step 4, stirring occasionally until browned and sliced pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.

### 1. Prepare the Ingredients

- Core **tomato** and cut into 1/2" rounds.
- Cut **potatoes** into 1/2" wedges.
- Halve and peel **onion**. Cut one half into 1/4" slices. (Remaining half is yours to use as you please!)



### 2. Roast the Potatoes

- Place **potatoes** on prepared baking sheet and toss with 1 tsp. **olive oil**, **black garlic seasoning**, 1/4 tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer. Roast in hot oven until tender, 28-30 minutes, flipping once halfway through.
- While potatoes roast, continue recipe.



### 3. Make the Bacon Jam

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **onion**, **bacon**, and a pinch of **salt** and **pepper** to hot pan. Stir often until onion is translucent and bacon is fragrant, 4-6 minutes.
- Add **brown sugar** and 1/4 cup **water**. Bring to a simmer.
- Once simmering, stir occasionally until water is almost entirely evaporated, 2-4 minutes.
- Remove from burner.



### 4. Cook the Steak Mixture

- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with a pinch of **salt** and **pepper**.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add steak strips to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **demi-glace** and 1 Tbsp. **water**. Stir occasionally until water has almost entirely evaporated, 1-2 minutes.
- Remove from burner. Transfer steak mixture to a plate and rest, 3 minutes.
- Wipe pan clean and reserve.



### 5. Toast Buns and Finish Dish

- Return pan used to cook steak to medium-high heat.
- Add **buns**, cut side down, to hot, dry pan. Toast until lightly browned, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom bun with **mayonnaise**, **steak mixture**, **tomatoes**, **bacon jam**, and top bun. Bon appétit!