



In your box

- 1 oz. Butter
- 2 Garlic Cloves
- 2 Russet Potatoes
- ¼ oz. Parsley
- 8 oz. Green Beans
- 12 oz. Sirloin Steaks
- ½ fl. oz. Truffle Oil



Brasserie-Style Sirloin Steak

with truffle frites and herb butter

NUTRITION per serving—Calories: 649, Carbohydrates: 41g, Fat: 36g, Protein: 42g, Sodium: 1537mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level ● ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

🕒 You will need

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

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter, garlic**



1

Prepare the Ingredients

- Cut **potatoes** into ½” sticks.
- Stem and mince **parsley**.
- Mince **garlic**.
- Trim ends off **green beans**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Bake the Frites

- Place **potato sticks** on prepared baking sheet and toss with **truffle oil** (to taste), 1 Tbsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and bake until lightly browned, 15 minutes, tossing fries halfway through.
- After fries have cooked 15 minutes, toss again. Bake until golden brown, 18–20 minutes.
- Let frites cool 5 minutes to crisp up.
- While frites bake, make herb butter.



3

Make the Herb Butter

- Mix thoroughly ¾ the softened **butter**, half the **garlic** (to taste; reserve remaining of both for green beans), **parsley**, a pinch of **salt**, and ¼ tsp. **pepper** in a mixing bowl.
- Form butter mixture into two equally-sized disks and refrigerate to firm up.
- Remove from refrigerator 5 minutes before plating.



4

Cook the Steaks

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium heat. Add **steaks** to hot pan and cook until steaks are browned and reach a minimum internal temperature of 145 degrees, 5–7 minutes per side.
- Remove steaks to a plate.
- Wipe pan clean and reserve.



5

Cook the Green Beans

- Return pan used to cook steaks to medium heat and add ¼ cup **water** and **green beans** to hot pan. Cover, and cook until beans are bright green and tender, 4–5 minutes.
- Uncover, and stir in remaining **butter** and remaining **garlic**. Reduce heat to low and stir until water is evaporated and green beans are coated in butter, 2 minutes.
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Remove from burner.
- Plate dish as pictured on front of card. Bon appétit!