



In your box

- 2 Russet Potatoes
- 12 oz. Asparagus
- 6 oz. Cremini Mushrooms
- 1 Shallot
- 2 Sirloin Steaks
- .6 oz. Butter
- 4 fl. oz. Light Cream
- ½ fl. oz. Worcestershire Sauce
- 2 tsp. Beef Demi-Glace
- ½ oz. Dijon Mustard
- 2 fl. oz. Sherry



Beef-and-Sherry “Steak Diane”

with cremini and Dijon cream sauce, mashed potatoes, and asparagus

NUTRITION per serving—Calories: 698, Carbohydrates: 56g, Fat: 30g, Protein: 46g, Sodium: 1367mg.
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
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level □ □ □
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper

Baking Sheet, Colander, Medium Pot, 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**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **butter, light cream**



1

Prepare the Ingredients

- Peel **potatoes** and cut into 1" chunks. Bring a medium pot with potatoes and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until tender, 12-16 minutes.
- While potatoes simmer, trim woody ends off **asparagus**.
- Cut **mushrooms** into ¼" slices.
- Peel and mince **shallot**.
- Pat **steaks** dry, and season both sides with **Worcestershire** and a pinch of **salt** and **pepper**.



2

Roast the Asparagus

- Place **asparagus** on prepared baking sheet and drizzle with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Roast in hot oven, 5 minutes.
- Remove from oven and carefully move asparagus to one side to make room for **steaks**. *Asparagus will finish cooking in a later step.*
- While asparagus roasts, sear steaks.



3

Cook the Steaks

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium heat. Remove steaks from **Worcestershire**, letting excess drip off. Reserve Worcestershire.
- Add steaks to hot pan and sear undisturbed until lightly browned, 2-3 minutes.
- Flip steaks, and place in empty space on baking sheet. Pour reserved Worcestershire over. Roast until **asparagus** is tender and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove cooked steaks to a plate, tent with foil, and rest at least 5 minutes. Reserve pan; no need to wipe clean.
- While steaks roast, finish potatoes.



4

Make the Potatoes

- Drain cooked **potatoes** in a colander. Return to pot and add half the **butter**, half the **cream** (reserve remaining of both for sauce), ¼ tsp. **salt**, and a pinch of **pepper**. Mash until smooth.
- Cover and set aside.



5

Make Sauce and Finish Dish

- Return pan used to cook steaks to medium heat. Add remaining **butter**, **shallot**, and **mushrooms** to hot pan and stir occasionally until aromatic, 3-4 minutes.
- Add **demi-glace**, ½ cup **water**, **Dijon mustard**, **sherry**, and remaining **cream** and stir occasionally until sauce is creamy and slightly thickened, 3-5 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, spooning sauce over **potatoes** and **steak**. Bon appétit!