



# Red Wine Bordelaise NY Strip Steak

WITH TRUFFLE MASHED POTATOES AND LEMON GREEN BEANS

Culinary Collection



## Prep & Cook Time

40-50 MIN

## Cook Within

6 DAYS

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## You Will Need

Olive Oil, Salt, Pepper  
Colander, Medium Non-Stick  
Pan, Medium Pot, Mixing  
Bowl, Large Non-Stick Pan

## Ingredients

1 Shallot  
2 tsp. Beef Flavor Demi-Glace  
Concentrate  
.84 oz. Mayonnaise  
.14 oz. Lemon Juice  
1 oz. Cream Cheese  
1 fl. oz. Red Cooking Wine  
.6 oz. Butter  
3 Thyme Sprigs  
8 oz. Green Beans  
.8 oz. Truffle Butter  
9 oz. Yukon Potatoes  
 $\frac{3}{4}$  oz. Crumbled Bacon  
**Customize It Options**  
16 oz. USDA Choice New York Strip  
Steak  
12 oz. Sirloin Steaks  
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/24934](http://www.homechef.com/24934)

\*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
- Refer to minimum internal temperature chart on front of card for your protein

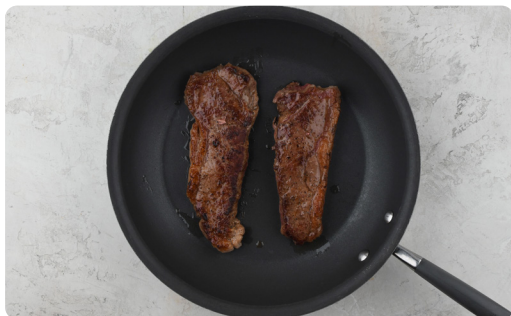
### Customize It Instructions

- If using **chicken breasts**, follow same instructions as NY strip steak in Steps 2 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, follow same instructions as NY strip steak in Steps 2 and 4, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



### 2. Prepare Ingredients and Make Lemon Aioli

- Stem and mince **thyme**.
- Trim **green beans**, if necessary.
- Peel and mince **shallot**.
- In a mixing bowl, combine **lemon juice** and **mayonnaise**. Set aside.
- Pat **steaks** dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



### 4. 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 steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well.
- Remove from burner. Transfer steaks to a plate and tent with foil. Rest, 3 minutes.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Reserve pan; no need to wipe clean.



### 1. Make the Mashed Potatoes

- Cut **potatoes** into large evenly-sized chunks. Bring a medium pot with potato chunks covered by **water** to a boil.
- Once boiling, cook until fork-tender, 14-18 minutes.
- Remove from burner. Reserve ½ cup **potato cooking water**. Drain potatoes in a colander and return to pot. Add **cream cheese**, **truffle butter** (to taste), ¼ tsp. **salt**, and reserved potato cooking water. Mash until desired consistency is reached.
- While potatoes boil, continue recipe.



### 3. Crisp Bacon and Cook Green Beans

- Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **bacon** to hot pan and stir occasionally until crisp, 1-2 minutes.
- Remove from burner. Transfer bacon to towel-lined plate. Reserve pan; no need to wipe clean. Return pan to medium heat and add 1 tsp. olive oil.
- Add **green beans** to hot pan and stir occasionally, 1 minute.
- Add ¼ cup **water**. Cover and cook until tender, 6-8 minutes.
- Uncover and season with ¼ tsp. **salt** and a pinch of **pepper**. *If green beans need more time, add 2 Tbsp. **water**, cover, and stir occasionally, 1-3 minutes. Remove from burner.*



### 5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium heat. Add **shallots** to hot pan and stir occasionally until fragrant, 2-3 minutes.
- Add **wine**, **demi-glaze**, and 1 Tbsp. **water**. Bring to a simmer.
- Once simmering, stir occasionally until combined, 30-60 seconds.
- Remove from burner. Add **plain butter** and ½ tsp. **thyme** (add remaining to taste, if desired). Stir until melted.
- Plate dish as pictured on front of card, topping **steak** with sauce and garnishing **green beans** with **lemon aioli** and **bacon**. Bon appétit!