



In your box

- 8 oz. Green Beans
- 12 oz. Fingerling Potatoes
- .6 oz. Butter
- 1 oz. Blue Cheese
- 2 Garlic Cloves
- 2 Green Onions

Customize It Options

- 12 oz. Sirloin Steaks
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Filets Mignon

*Contains: milk

You will need

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



Sirloin Steak with Blue Cheese Compound Butter

with green beans and roasted fingerling potatoes

NUTRITION per serving—Calories: 588, Carbohydrates: 40g, Fat: 28g, Protein: 44g, Sodium: 1649mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Expert

Spice Level

Not Spicy

👑 Before you cook

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

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

Customize It Instructions

- If using **filets mignon**, follow same instructions as steaks in Step 1 and Step 4, cooking filets over medium-high heat until they reach minimum internal temperature, 5-8 minutes per side.
- If using **NY strip steak**, follow same instructions as steaks in Step 1 and Step 4, cooking until strip steak reaches minimum internal temperature, 9-11 minutes per side. Halve to serve.
- If using **chicken**, follow same instructions as steaks in Step 1 and Step 4, cooking until strip steak reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Halve **potatoes** lengthwise.
- Trim ends off **green beans**.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Roast the Potatoes

- Place **potatoes** on prepared baking sheet and toss with 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven until golden brown and fork-tender, 18-20 minutes.
- While potatoes roast, make butter.



3

Make the Blue Cheese Butter

- In a mixing bowl, combine softened **butter**, **blue cheese** (to taste), half the **garlic** (reserve remaining for green beans, use less if desired), half the **green onions** (reserve remaining for garnish), and a pinch of **pepper**.
- Form blue cheese-butter mixture into two equally-sized mounds and place on a plate. Refrigerate until plating.



4

Cook the Steaks

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- 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 and tent with foil. Rest at least 5 minutes.
- Wipe pan clean and reserve.



5

Cook Green Beans and Finish Dish

- Return pan used to cook steaks to medium-high heat and add 2 tsp. **olive oil**. Add remaining **garlic** to hot pan and cook until fragrant, 30 seconds.
- Add **green beans** and ¼ cup **water**. Cover, and stir occasionally until beans are bright green and water has mostly evaporated, 6-8 minutes.
- If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes. Remove from burner and season with ½ tsp. **salt** and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping **steaks** with **blue cheese butter**. Garnish dish with remaining **green onions**. Bon appétit!