



Sirloin with Roasted Garlic Butter

WITH BUTTERMILK MASHED POTATOES AND GREEN BEANS

Oven-Ready Plus



Prep & Cook Time

25-35 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt
Medium Non-Stick Pan,
Mixing Bowl

Ingredients

- 1 oz. Cream Cheese Spread
- 2 tsp. Garlic Pepper
- 10 oz. Mashed Potatoes
- 1 tsp. Steak Seasoning
- 2 Garlic Cloves
- 3/4 oz. Roasted Garlic & Herb Butter
- 12 oz. Sirloin Steaks
- 1 tsp. Buttermilk-Dill Seasoning
- 6 oz. Trimmed Green Beans

Difficulty Level

EASY

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.

View nutritional information at www.homechef.com/25515

*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.



1. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Set **cream cheese** and **butter** on counter to soften.
- Place **garlic** and 1 tsp. **olive oil** on a piece of foil and form a pouch around garlic.
- Vigorously combine **mashed potatoes** and **buttermilk-dill seasoning** in one provided tray. Spread into a single layer.
- In second provided tray, combine **green beans**, 1 tsp. olive oil, **garlic pepper**, and a pinch of **salt**. Place garlic pouch in tray.
- Bake both trays uncovered in hot oven until green beans are tender and potatoes are heated through, 14-16 minutes.
- While vegetables roast, continue recipe.



2. Start the Steaks

- Pat **steaks** dry, and season both sides with **steak seasoning**. Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and steaks to hot pan. Sear undisturbed until browned, 1-2 minutes per side.
- Remove from burner. Carefully remove both trays from oven. Remove **garlic** pouch from tray and set aside still enclosed. Vigorously stir softened **cream cheese** into **mashed potatoes** and push to one side. Transfer **green beans** to empty side of tray with mashed potatoes. *Tray will be hot! Use a utensil.*
- Transfer steaks to now-empty tray.



3. Bake Meal and Make Butter

- Bake both trays uncovered in hot oven until **steaks** reach a minimum internal temperature of 145 degrees, 5-7 minutes.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Carefully remove both trays from oven. Vigorously stir **mashed potatoes**. Rest steaks, 3 minutes.
- Carefully open **garlic** pouch. Transfer garlic to a mixing bowl and mash until smooth and creamy. Add softened **butter** and mix well to combine.
- To serve, top steaks with garlic butter. Bon appétit!