



NY Strip Steak and Black Garlic Demi

WITH ROCKEFELLER POTATO GRATIN

Culinary Collection



Prep & Cook Time

40-50 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Mixing Bowl, Medium Oven-Safe Non-Stick Pan

Ingredients

- 1/4 cup Panko Breadcrumbs
- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 1 oz. Shredded Parmesan Cheese
- .3 oz. Butter
- 4 fl. oz. Cream Sauce Base
- 5 oz. Baby Spinach
- 12 oz. Yukon Potatoes
- 1 tsp. Black Garlic Seasoning
- Customize It Options**
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Filets Mignon

Difficulty Level

EXPERT

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/26451

*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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Refer to minimum internal temperature chart on front of card for your protein



1. Prepare the Ingredients

- Cut **potatoes** into ¼" slices.
- Coarsely chop **spinach**.
- Combine **panko** and **cheese** in a mixing bowl. Set aside.
- Pat **steaks** dry and season both sides with a pinch of **salt** and **pepper**.

Customize It Instructions

- If using **filets mignon**, pat dry. Cook in a large non-stick pan with 2 tsp. olive oil over medium-high heat until steak reaches 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. Bake the Gratin

- Place a medium oven-safe non-stick pan over medium heat.
- Add **potatoes**, **cream base**, ¼ cup **water**, and ¼ tsp. **salt** to hot pan. Bring to a simmer.
- Once simmering, cover and cook until potatoes begin to soften, 5-6 minutes.
- Uncover, and stir in **spinach** until wilted, 1-2 minutes.
- Remove from burner and top evenly with **panko-cheese mixture**. Transfer pan to hot oven and bake until potatoes are tender and topping is golden-brown, 18-22 minutes.
- While gratin bakes, continue recipe.



3. Cook the Steaks

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove from burner. Transfer steaks to a plate and rest, 3 minutes.
- Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook steaks to medium heat. Add ¼ cup **water**, **demi-glace**, and **black garlic seasoning** to hot pan. Bring to a simmer, stirring often.
- Once simmering, stir often until smooth and beginning to thicken, 2-3 minutes.
- Remove from burner and stir in **butter**.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **steak** with **sauce**. Bon appétit!