



Sirloin and Sherry Sauce

WITH FONDANT POTATOES

Express Plus



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan, Large
Non-Stick Pan

Ingredients

- 2 Russet Potatoes
- 6 Chive Sprigs
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 tsp. Garlic Pepper
- ½ oz. Basil & Chive Cheese Spread
- ½ oz. Caramelized Onion Jam
- 2 fl. oz. Sherry Wine
- .6 oz. Butter
- ½ oz. Shredded Parmesan Cheese

Difficulty Level

INTERMEDIATE

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.

Customize It Options

- 12 oz. Sirloin Steaks
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)

View nutritional information at www.homechef.com/20554

*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **demi-glace**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature
- Refer to minimum internal temperature chart on front of card for your protein



1. Prepare Ingredients and Start Potatoes

- Prick **potatoes** with a fork all over. Place on a microwave-safe plate. Microwave until slightly tender, 4-6 minutes.
- *Potatoes should be soft enough to yield to a fork, but not yet fully tender.*
- Carefully remove from microwave. Rest, 3 minutes.
- Once cool enough to handle, cut potatoes into 1"-thick rounds. Season with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- While potatoes microwave, mince **chives**.

Customize It Instructions

- If using **pork chops**, follow same instructions as sirloin steak in Step 2, cooking until pork reaches minimum internal temperature, 3-5 minutes per side. Rest, 3 minutes.
- If using **chicken breasts**, follow same instructions as sirloin steak in Step 2, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **ribeye**, follow same instructions as sirloin steak in Step 2, cooking until ribeye reaches desired doneness, or 4-6 minutes per side. Rest, 3 minutes. Halve ribeye to serve.
- If using **NY strip steak**, follow same instructions as sirloin steak.



2. Cook the Steaks

- Pat **steaks** dry and season both sides with **garlic pepper** and a pinch of **salt**.
- Place a medium non-stick pan over medium heat and add 1 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.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove from burner. Transfer to a plate and tent with foil. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While steak cooks, continue recipe.



3. Finish the Potatoes

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **potatoes** to hot pan and cook until browned, 2-4 minutes per side.
- Add **butter**, **onion jam**, half the **demi-glace** (reserve remaining for sauce), and a pinch of **pepper**. Flip potatoes often until well coated, 1-2 minutes.
- Remove from burner.
- While potatoes cook, continue recipe.



4. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-low heat. Add **sherry** to hot, dry pan. Stir occasionally until reduced by half, 1-2 minutes.
- Add **cheese spread**, remaining **demi-glace**, **shredded cheese**, and a pinch of **pepper**. Stir occasionally until melted and combined, 1-2 minutes.
- *If too thick, add **water**, 1 tsp. at a time, until desired consistency is reached.*
- Remove from burner.
- Plate dish as pictured on front of card, topping **steak** with sauce and garnishing **potatoes** with **chives**. Bon appétit!