



HOME CHEF

Sirloin Steak with Cherry Bordelaise

With Chard and Asiago-Cauliflower Gratin



We've got an old-school classic with a modern twist that's sure to please. Bordelaise is a traditional sauce of rich, brown demi-glace reduced with red wine. Think of Bordeaux wine, and suddenly the name makes sense. Since this wine is known for its dark fruit flavors, it was a no-brainer to add dried cherries to punch up the flavor and cut through the rich sauce. Paired with tender, pan-roasted sirloin and a hearty Asiago-cauliflower gratin, this is destined to become an instant classic in your home.

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 616
Carbohydrates: 29g
Fat: 35g
Protein: 62g
Sodium: 899mg
per serving

DIETARY



LOW CALORIE



LOW CARB



GLUTEN-FREE



NUT-FREE



SOY-FREE

DRINK PAIRING

For a steak dish featuring a sauce with ties to Bordeaux, we'll give you one guess as to what you should drink with it...

INGREDIENTS

- 1 Cauliflower Head
- 7 oz. Swiss Chard
- 1 ½ oz. Dried Cherries
- 2 Sirloin Steaks
- 1 oz. Sour Cream
- 2 Tbsp. Butter
- 1 oz. Shredded Asiago
- 1 oz. Bonewerks Classic Veal Demi-Glace
- 1 oz. Red Cooking Wine

WHAT YOU NEED

- Olive Oil
- Salt
- Pepper
- Cooking Spray

EQUIPMENT

- Baking Sheet
- Small Pot
- Colander
- 2 Small Casserole Dish (Oven Safe)
- Medium Pan

DID YOU KNOW?

Gratin is a traditional technique where an ingredient is topped with breadcrumbs or cheese and baked until crispy. It's a great way to give vegetables (especially leftovers) a new look.

Home Chef is expanding to the West Coast this spring, so start referring your friends!

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Prepare the Ingredients

Preheat oven to 400 degrees and prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Remove leaves from **cauliflower head**, core, and cut into bite-sized florets. Bring a small pot with **cauliflower** and enough **lightly salted water** to cover to a boil. Cook until tender, about 12 minutes. Stem **Swiss chard**. Cut stems into ¼" slices and coarsely chop leaves. Coarsely chop **dried cherries**. Rinse **steaks**, pat dry, and season with a pinch of **salt and pepper**.



Make the Gratin

Place a colander in the sink. Lightly coat two small (or one medium) casserole dishes with **cooking spray**. *Any small, oven-safe dish will work.* Drain **cauliflower** in colander, return to pot, and, using a potato masher or fork, mash with **sour cream**, half the **butter**, and half the **Asiago cheese**. Season to taste with **salt and pepper**, transfer to casserole dishes, and top with remaining **Asiago cheese**. Place on prepared baking sheet and bake until browned, about 20 minutes.



Cook the Steaks

Heat a medium pan over medium-high heat. Add 2 tsp. **olive oil** and **steaks** to hot pan and cook 4-6 minutes on each side, or until steaks reach a minimum internal temperature of 145 degrees. Transfer to a plate, loosely cover with foil, and return pan to medium-high heat (no need to wipe pan clean).



Cook the Sauce

Add **demi-glace**, **red cooking wine**, **dried cherries**, and 2 Tbsp. **water** to pan used to cook steaks and cook 2 minutes, or until slightly thickened. Remove from heat, swirl in remaining **butter**, and season to taste with **salt and pepper**. *Adding butter after pan has been removed from heat enriches sauce without separating.*



Cook the Chard

Rinse pot used for cauliflower and set over medium-high heat. Add 1 tsp. **olive oil** and **chard stems** to hot pot and cook 3 minutes, or until tender. Add **leaves** and cook for 2 more minutes, or until just wilted. Season to taste with **salt and pepper**.



Plate the Dish

Serve **gratin** directly in casserole dish. Spoon **sauce** next to gratin and place a **steak** over sauce. Place **chard** next to steak and serve.