



In your box

12 oz. Red Potatoes
1 Red Onion
2 Green Onions
12 oz. Sirloin Steaks
2 oz. Sour Cream
1 oz. Butter
2 Texas Toast Slices
½ tsp. Smoked Paprika
2 fl. oz. Red Cooking Wine
2 tsp. Beef Demi-Glace



Texas-Style Steak on Toast

with smashed red potatoes and red onion gravy

NUTRITION per serving—Calories: 768, Carbohydrates: 58g, Fat: 38g, Protein: 45g, Sodium: 1595mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level □ □ □
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper

Baking Sheet, Medium Pot, Colander, Medium Pan

👑 Before you cook

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

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil



1

Prepare the Ingredients

- Quarter **potatoes**.
- Peel and halve **onion**. Slice halves into thin strips.
- Trim and thinly slice **green onions** on an angle.
- Pat **steaks** dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.



2

Make the Smashed Potatoes

- Bring a medium pot with **potatoes** covered by 1” **water** to a boil. Reduce heat to a simmer and cook until potatoes are fork-tender, 15-18 minutes.
- Drain potatoes in a colander and return to pot. Add **sour cream** and **butter**. Mash until desired consistency has been reached.
- Season to taste with **salt** and **pepper**. Cover and set aside.
- While potatoes simmer, cook steaks.



3

Sear the Steaks

- Heat 2 tsp. **olive oil** in a medium pan over medium heat.
- Add **steaks** to hot pan and cook until browned, 2-3 minutes per side.
- Transfer steaks to one half of prepared baking sheet. *Steaks will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



4

Finish Steaks and Toast Bread

- Place **Texas toast slices** on empty half of baking sheet. Brush with 2 tsp. **olive oil** and season with a pinch of **salt** and **pepper**.
- Roast in hot oven until bread is toasted and **steaks** reach a minimum internal temperature of 145 degrees, 5-7 minutes.
- Carefully, halve toasted bread.
- While steaks finish and bread toasts, make gravy.



5

Make the Red Onion Gravy

- Return pan used to cook steaks to medium-high heat. Add 2 tsp. **olive oil** and **onion** to hot pan and stir occasionally until slightly caramelized, 6-8 minutes.
- Add **paprika** and **red wine**. Cook until wine is nearly evaporated, 1-2 minutes.
- Combine **demi-glace** with ¼ cup **water** and add to pan. Bring to a simmer and stir occasionally until slightly thickened, 2-3 minutes.
- Plate dish as pictured on front of card, spooning **sauce** over **steak** and garnishing **potatoes** with **green onions**. Bon appétit!