



#### In your box

- 1 Tbsp. Smoked Paprika
- 1 Russet Potato
- 6 oz. Cremini Mushrooms
- 2 Green Onions
- 2 Sirloin Steaks
- 2 oz. Shredded Cheddar Cheese
- 2 oz. Sour Cream

CONTAINS milk



## Sirloin Steak and Loaded Potato Wedges with smoky mushrooms

NUTRITION per serving—Calories: 716, Carbohydrates: 35g, Fat: 42g, Protein: 51g, Sodium: 1191mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**40-50 min.**

Cook Within  
**6 days**

Difficulty Level ● ○ ○  
**Easy**

Spice Level ○ ○ ○ ○  
**Not Spicy**

## 📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
2 Baking Sheets, 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 **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare two baking sheets with foil and cooking spray
- Ingredient(s) used more than once: **smoked paprika**



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### Roast the Potato Wedges

- Cut **potato** lengthwise into thick wedges. Place potato wedges on one prepared baking sheet and toss with 4 tsp. **olive oil**. Roast 15 minutes.
- Remove from oven, and flip potato wedges. Return to oven and roast until browned and easily pierced with a knife, 18-22 more minutes.
- Remove from oven and sprinkle with ¼ tsp. **salt**.
- While potatoes roast, prepare ingredients.



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### Prepare the Ingredients

- Quarter **mushrooms**.
- Trim and thinly slice **green onions** on an angle.
- Pat **steaks** dry, and season on both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



3

### Roast the Mushrooms

- Toss **mushrooms** with 1 Tbsp. **olive oil**, **smoked paprika** (reserve a pinch for garnish), and ¼ tsp. **salt** on second prepared baking sheet.
- Roast until mushrooms are browned, 20-25 minutes.
- While mushrooms roast, cook steaks.



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### Cook the Steaks

- Heat a medium pan over medium-high heat. Add 2 tsp. **olive oil** and **steaks** to hot pan and cook until steaks are well-browned and reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Transfer to a plate, rest at least 5 minutes, and tent with foil.



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### Load the Potato Wedges

- Top **potato wedges** with **mushrooms**, reserved **paprika**, **shredded cheddar**, **sour cream**, and **green onions**.
- Plate dish as pictured on front of card. Bon appétit!