



In your box

4 fl. oz. Light Cream
2 Russet Potatoes
8 oz. Carrot
2 Dill Sprigs
2 tsp. Coffee Rub
.6 oz. Butter
2 tsp. Beef Demi-Glace

Customize It Options

12 oz. Sirloin Steaks
12 oz. Grass Fed Sirloin Steaks
14 oz. USDA Choice New York Strip Steak (Serves 2)
12 oz. Filets Mignon

You will need

Olive Oil, Salt, Cooking Spray
Baking Sheet, Medium Pot, Colander,
Medium Non-Stick Pan



Coffee-Rubbed Steak

with brown butter mashed potatoes and roasted carrots

NUTRITION per serving—Calories: 634, Carbohydrates: 48g, Fat: 31g, Protein: 42g, Sodium: 1380mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level
Intermediate

Spice Level
Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 425 degrees
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **brown butter**
- Only half the **cream** is used in this recipe
- Upon delivery, remove **potato** from meal bag and store at room temperature

Customize It Instructions

- If using **NY strip steak**, follow same instruction as sirloin steaks in Step 1. In Step 3, spread carrots into a single layer on one half of baking sheet. Place a medium non-stick pan over medium-high heat. Add 2 tsp. olive oil and steak to hot pan. Sear undisturbed until browned, 2 minutes. Transfer steak, seared-side up, to empty half of baking sheet. Roast in hot oven until carrots are tender and steak reaches a minimum internal temperature of 145 degrees, 14-17 minutes. Halve to serve.
- If using **filets mignon**, follow same instruction as sirloin steaks in Steps 1 and 4, cooking until steaks reach minimum internal temperature, 5-8 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Peel and cut **potatoes** into chunks.
- Peel, trim, and cut **carrot** into ½” slices on an angle.
- Mince **dill** (no need to stem).
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and **coffee rub**.



2

Mash the Potatoes

- Bring a medium pot with **potatoes** and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until fork-tender, 14-18 minutes.
- Drain potatoes in a colander and return to pot with half the **brown butter** (reserve remaining for topping; brown butter is made in step 3), 2 Tbsp. **cream**, and ¼ tsp. **salt**. Brown butter is made in a later step.
- Mash until desired consistency is reached. *If too dry, add an additional 1-2 Tbsp. cream.* Cover and set aside.
- While potatoes simmer, roast carrot.



3

Roast Carrot Slices and Make Brown Butter

- Place **carrot slices** on prepared baking sheet and toss with 2 tsp. **olive oil** and ¼ tsp. **salt**. Massage oil into carrots.
- Spread into a single layer and roast in hot oven until fork-tender, 15-18 minutes.
- While carrot roasts, add **butter** to a medium non-stick pan over medium heat. Stir occasionally until butter begins to smell “nutty,” turns golden, and brown flecks appear, 5-6 minutes.
- Immediately transfer brown butter to a bowl. Wipe pan clean and reserve.



4

Cook the Steaks

- Return pan used to brown butter to medium heat. Add 2 tsp. **olive oil** and **steaks** to hot pan and cook until dark-brown crust forms and steaks reach minimum internal temperature, 5-7 minutes per side.
- *If rub starts to burn, reduce heat and add 1 tsp. olive oil.*
- Remove steaks to a plate and rest at least 5 minutes. Keep pan over medium heat.



5

Make the Sauce

- Return pan used to cook steaks to medium heat and add ¼ cup **water**, **demi-glace**, and **any accumulated juices from resting steaks**. Bring to a simmer. Once simmering, stir occasionally until thickened, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing **steak** on sauce. Garnish **mashed potatoes** with remaining **brown butter** and **carrot slices** with **dill**. Bon appétit!