



# Sirloin and Sherry Sauce

WITH FONDANT POTATOES

Express



### 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 tsp. Chicken Demi-Glace Concentrate
  - 1/2 oz. Shredded Parmesan Cheese
  - .6 oz. Butter
  - 2 fl. oz. Sherry Wine
  - 1/2 oz. Caramelized Onion Jam
  - 1/2 oz. Basil & Chive Cheese Spread
  - 1 tsp. Garlic Pepper
  - 6 Chive Sprigs
  - 2 Russet Potatoes
- Customize It Options**
- 12 oz. Sirloin Steaks
  - 12 oz. Boneless Skinless Chicken Breasts

### Difficulty Level

INTERMEDIATE

### Spice Level

NOT SPICY

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/34120](http://www.homechef.com/34120)

\*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, sesame, wheat, egg, soy, milk, fish, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then 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

## Customize It Instructions

- If using **chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.



## 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 all over with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- While potatoes microwave, mince **chives**.



## 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 steaks cook, 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 **wine** 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!