



Steak au Poivre

WITH CORN AND POTATO HASH

Express



Prep & Cook Time
20-30 MIN

Cook Within
4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Microwave-Safe Bowl, Large
Non-Stick Pan

Ingredients

- 🔪 .8 oz. Tuscan Herb Butter
 - 2 tsp. Natural Beef Flavor Demi-Glace Concentrate
 - 1 tsp. Coarse Black Pepper
 - 12 oz. Red Potatoes
 - 2 oz. Sliced Red Onion
 - 6 oz. Trimmed Green Beans
 - 3 oz. Fire Roasted Corn Kernels
 - 1 tsp. Onion Salt
 - 1 oz. Creme Fraiche
- Customize It Options**
- 12 oz. Sirloin Steaks
 - 12 oz. Boneless Skinless Chicken Breasts

Difficulty Level
EASY

Spice Level
MEDIUM

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/34122

*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: **onion salt**
- 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. Cook the Green Beans

- Trim **green beans**, if necessary. Place a large non-stick pan over medium-high heat. Add green beans, 1 tsp. **olive oil**, ¼ cup **water**, half the **onion salt** (reserve remaining for hash), and a pinch of **pepper** to hot pan. Cover and cook until tender, 6-8 minutes.
- If green beans need more time, add 2 Tbsp. water, cover, and stir occasionally, 1-3 minutes.
- Remove from burner. Add **butter** (to taste) and stir until coated, 30-60 seconds. Transfer green beans to a plate and tent with foil. Wipe pan clean and reserve.
- While green beans cook, continue recipe.



2. Cook the Steaks

- Pat **steaks** dry and season all over with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 2 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 steaks to a plate. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While steaks cook, continue recipe.



3. Cook the Hash

- Prick each **potato** once with a fork. Place potatoes and ¼ cup **water** in a microwave-safe bowl. Microwave uncovered until slightly softened, 4-5 minutes.
- Carefully remove from microwave. Let cool, 3-4 minutes. Once cool enough to handle, cut into 1" dice.
- Return pan used to cook green beans to medium-high heat and add 1 Tbsp. **olive oil**. Add potatoes, **onions** (if you receive a whole onion, cut into ¼" slices), **corn**, and remaining **onion salt** to hot pan. Stir occasionally until lightly browned and tender, 5-6 minutes.
- Remove from burner. While hash cooks, continue recipe.



4. Make Sauce and Finish Dish

- Return pan used to cook steaks to low heat. Add **crème fraîche**, 1 Tbsp. **water**, half the **coarse black pepper**, and **demi-glace** to hot pan. Stir until combined and heated through, 1-2 minutes.
- If sauce is too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.
- Taste and add remaining coarse black pepper, if desired. Remove from burner.
- Plate dish as pictured on front of card, topping **steak** with sauce. Bon appétit!