



In your box

- 2 Russet Potatoes
- 2 Green Onions
- 8 oz. Cremini Mushrooms
- 2 Sirloin Steaks
- 5 fl. oz. Canned Evaporated Whole Milk
- 1 oz. Grated Parmesan
- 1 ½ fl. oz. Marsala Wine
- 2 tsp. Beef Demi-Glace



Steak Marsala

with Parmesan mash and cremini mushrooms

NUTRITION per serving—Calories: 642, Carbohydrates: 51g, Fat: 23g, Protein: 55g, Sodium: 1537mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level □ □ □
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Pot, Medium Pan, Colander

👑 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 **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **evaporated milk, green onions**



1

Cook Potato and Prepare Ingredients

- Peel and cut **potatoes** into 1" dice.
- Bring a medium pot with potatoes and enough **lightly salted cold water** to cover to a boil. Reduce to a simmer and cook until tender, 18-20 minutes.
- While potato cooks, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Quarter **mushrooms**.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and ¼ tsp. **pepper**.



2

Cook the Steaks

- Place a medium pan over medium-high heat. Add 2 tsp. **olive oil** and **steaks** to hot pan and cook until browned, 2-3 minutes per side.
- Transfer to prepared baking sheet and roast in hot oven until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes.
- Transfer steaks to cutting board and cover loosely with foil.
- Reserve pan; no need to wipe clean.



3

Mash the Potato

- Drain cooked **potato** in a colander and return to pot. Add half the **evaporated milk** (reserve remaining for sauce), **Parmesan**, and half the **green portions of green onions** (reserve remaining for garnish).
- Mash, adding remaining evaporated milk 1 Tbsp. at a time until desired consistency is reached. Reserve at least 2 Tbsp. evaporated milk for sauce. *You may not need any additional evaporated milk for potatoes.* Season with ¼ tsp. **salt**.
- Set aside and keep warm.



4

Make the Sauce

- Return pan used to cook steaks to medium-high heat. Add 1 tsp. **olive oil**, **mushrooms**, and ¼ tsp. **salt** to hot pan. Stir occasionally until mushrooms begin to caramelize, 5-8 minutes.
- Add **white portions of green onions** and **Marsala wine**. Cook until liquid is reduced by half, 1-2 minutes.
- Add **beef demi-glace**, remaining **evaporated milk**, any **accumulated juices from resting steaks**, and ½ cup **water**. Bring to a simmer and cook until sauce has thickened to consistency of a light gravy, 2-4 minutes.
- Remove from burner. Use a slotted spoon to separate mushrooms from sauce.



5

Finish the Dish

- Plate dish as pictured on front of card, placing **steak** on **sauce** and garnishing **Parmesan mashed potatoes** and steak with remaining **green portions of green onions**. Bon appétit!