



In your box

1 oz. Butter
1 Shallot
1 Russet Potato
8 oz. Brussels Sprouts
2 Sirloin Steaks
2 fl. oz. Red Cooking Wine
4 tsp. Beef Demi-Glace

CONTAINS milk



Sirloin Steak with Brown Butter Bordelaise

with Brussels sprouts and roasted potatoes

NUTRITION per serving—Calories: 653, Carbohydrates: 41g, Fat: 35g, Protein: 45g, Sodium: 1410mg.
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 ● ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Large Oven-Safe Pan, Medium Non-Stick 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 **450 degrees**
- ☐ Set **butter** on counter to soften
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **shallot**



1

Prepare the Ingredients

- Peel **potato**, quarter lengthwise, and cut into 1" chunks.
- Trim bottoms off **Brussels sprouts** and quarter.
- Peel and halve **shallot**. Slice one half into rounds and mince other half.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Roast the Potatoes

- Place a large oven-safe pan over medium-high heat. Add 1 Tbsp. **olive oil** and **potato chunks** to hot pan and stir occasionally, 1 minute.
- Cover, reduce heat to medium, and cook 5 minutes, stirring once halfway through.
- Uncover, place pan in oven, and roast, stirring halfway through, until golden brown and tender, 15-20 minutes.
- Remove from oven, season to taste with ¼ tsp. **salt** and a pinch of **pepper**, and set aside.
- While potato roasts, roast Brussels sprouts.



3

Roast the Brussels Sprouts

- Place **Brussels sprouts** and **shallot rounds** on prepared baking sheet and toss with 2 tsp. **olive oil** and ¼ tsp. **salt**.
- Spread into a single layer and roast until tender and browned, 15-18 minutes.
- While Brussels sprouts roast, cook steaks.



4

Cook the Steaks

- Place a medium non-stick pan over high heat.
- Add 2 tsp. **olive oil** and **steaks** in hot pan and cook until well-browned and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove to a plate.
- Reserve pan; no need to wipe clean.



5

Make the Sauce

- Return pan used to cook steaks to medium-low heat.
- Add half the **butter** and stir occasionally until butter smells "nutty," turns golden, and brown flecks appear, 5-6 minutes.
- Add 2 Tbsp. **minced shallot** and cook until aromatic, 30 seconds.
- Add **red cooking wine**, **beef demi-glace**, and ½ cup **water**. Raise heat to medium-high and cook until slightly thickened, 1-3 minutes.
- Remove from burner and swirl in remaining butter.
- Plate dish as pictured on front of card. Bon appétit!