



NUTRITION per serving 63g carbohydrates 31g fat 56g protein 1105mg sodium | gluten-free, soy-free, shellfish-free, nut-free



Calories
756



Prep & Cook Time
35-45 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

2 Shallots
1 Green Onion
1 Russet Potato
2 Top Blade Steak
12 fl. oz. Canned Evaporated Whole Milk
2 oz. Smoked Gouda Slices

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Colander
Medium Pot
Medium Non-Stick Pan

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HOME CHEF

St. Louis-Style Steak

with mashed potatoes and creamy smoked Gouda sauce

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Place a colander in the sink

WHILE YOU COOK

- Salt refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Color changes in vacuum-packaged red meat from red to reddish-brown are normal, as a result of a naturally occurring chemical reaction called oxidation. Use your judgment! Please don't cook protein if you notice an odor, a glassy sheen, or unusual stickiness.
- **Heads Up!** Evaporated milk is used twice. ¼ is used in **mashed potatoes** and remaining in **smoked Gouda sauce**.
- **Heads Up!** Green onion is used twice. White portions are cooked with **smoked Gouda sauce** and green portions garnish dish.

FROM THE CHEF

When slicing steak, we recommend finding the parallel lines of muscle fiber running down the meat (called the grain), and slicing perpendicular to them, cutting “against the grain.” This makes sliced steak easier to chew, since the muscle fibers are already broken up for you.

Did you know..

Smoked Gouda is a variant of the famous Dutch cheese that is smoked in ancient brick ovens over flaming hickory chip embers.



Prepare the Ingredients

Peel and slice **shallots** into very thin rounds. Trim and thinly slice **green onion** on an angle, keeping white and green portions separate. Peel and cut **potato** into 1” dice. Rinse **steaks**, pat dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



Cook the Steaks

Return pan used to caramelize shallots to medium-high heat. Add ½ tsp. **olive oil** and **steaks** to hot pan. Cook until well-browned and steaks reach a minimum internal temperature of 145 degrees, 3-5 minutes per side. Transfer to a plate and rest 5 minutes before serving. Wipe pan clean and reserve.



Make the Mashed Potatoes

Place **potatoes** in a medium pot and cover with **lightly salted water**. Bring to a simmer and cook until fork tender, 15-18 minutes. Drain potatoes in colander and return to pot. Add ¼ the **evaporated milk** (reserve remaining for sauce) and mash with a potato masher or fork until smooth. Add more evaporated milk, 1 Tbsp. at a time, to achieve desired consistency. While potatoes cook, caramelize shallots.



Make the Sauce

Return pan used to cook steaks to medium heat. Add ½ tsp. **olive oil** and **white portions of green onion** to hot pan. Cook until fragrant, 30 seconds. Add remaining **evaporated milk** and bring to a simmer. Cook, stirring often, until slightly thickened, 3-5 minutes. Tear smoked **Gouda** slices into large chunks and add to sauce. Stir constantly to melt. Remove from burner and season with ½ tsp. **salt** and a pinch of **pepper**.



Caramelize the Shallots

Heat 1 tsp. **olive oil** in a medium non-stick pan over medium heat. Add **shallots** to hot pan and cook, stirring often, until caramelized, 6-8 minutes. Stir caramelized shallots into **mashed potatoes** and season with ¼ tsp. **salt** and a pinch of **pepper**. Reserve pan; no need to wipe clean.



Plate the Dish

Place a serving of **mashed potatoes** on a plate. Spoon **sauce** in front of potatoes and top with **steak**. Enjoy any remaining sauce on top of potatoes like a gravy. Garnish with **green portions of green onion**.