



NUTRITION per serving 52g carbohydrates 40g fat 52g protein 1164mg sodium | gluten-free, soy-free, shellfish-free, nut-free



Calories
793



Prep & Cook Time
35-45 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Not Spicy



HOME CHEF

FAMILY MEAL

Steak Marsala with Parmesan Mash

with sauteed cremini mushrooms

IN YOUR BOX

- 2 Russet Potatoes
- 12 fl. oz. Canned Evaporated Whole Milk
- 3 oz. Grated Parmesan Cheese
- 4 Green Onions
- 20 oz. Cremini Mushrooms
- 4 Top Blade Steaks
- 4 fl. oz. Marsala Wine
- 4 tsp. Beef Demi-Glace

IN YOUR KITCHEN

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

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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 **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- 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.
- **Heads Up!** Green onions are used three times. Half the **green portions** go into **mashed potatoes**, and remaining garnish dish. **White portions** are added to **sauce**.
- **Heads Up!** Evaporated milk is used twice. ½ cup goes in **mashed potatoes** and remaining is added to **sauce**.

FROM THE CHEF

Starting potatoes in cold water ensures they cook evenly.

Did you know...

Marsala is wine named for its area of origin, Marsala, Sicily. Fortifying it with brandy or another neutral alcohol acts as a preservative for its delicate bouquet. Almost exclusively used for cooking in the U.S., it is more common to drink vintage Marsala in Europe.



Make the Potatoes

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. Drain in colander and return to pot with ½ cup **evaporated milk**, 2 Tbsp. **olive oil**, **Parmesan cheese**, and **half the green portions of green onions**. Mash, adding extra evaporated milk 1 Tbsp. at a time until desired consistency is reached. *No additional may be needed.* Season with 1 tsp. **salt**. While potatoes simmer, prepare ingredients.



Start the Sauce

Return pan used to cook steaks to medium-high heat. Add **mushrooms** and ½ tsp. **salt**. Cook, stirring occasionally, until mushrooms begin to caramelize and lose their moisture, 8–10 minutes.



Prepare the Ingredients

Quarter **mushrooms**. *If mushrooms are golf ball-sized or larger, cut into halves, then cut halves into thirds.* Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Rinse **steaks**, pat dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.



Finish the Sauce

Add **white portions of green onions** and **Marsala wine** to pan and cook until liquid is reduced by half, 1–2 minutes. Add **beef demi-glace**, remaining **evaporated milk**, and **any accumulated juices from resting steaks** to pan. Simmer until sauce has thickened to consistency of a light gravy, 2–4 minutes.



Cook the Steaks

Heat a large pan over high heat. Add 1 Tbsp. **olive oil** and **steaks** to hot pan and cook until browned, 2–3 minutes per side. Transfer to baking sheet and roast 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.



Plate the Dish

Spoon **sauce** onto plate and set **steak** on plate. Serve **Parmesan mashed potatoes** next to steak and garnish mash with remaining **green portions of green onions**.