



**NUTRITION** *per serving* 45g carbohydrates 20g fat 43g protein 1093mg sodium | calorie-conscious



Calories  
**533**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**6 days**



Difficulty  
**Easy**



Spice Level  
**Not Spicy**



# Truffled Demi-Glace Sirloin Steak

with lyonnaise potatoes and peas

## IN YOUR BOX

- 12 oz. Fingerling Potatoes
- 2 Garlic Cloves
- 1 Shallot
- 4 Parsley Sprigs
- 6 oz. Peas
- 2 Sirloin Steaks
- 2 tsp. Beef Demi-Glace
- ½ oz. Dijon Mustard
- ½ fl. oz. Truffle Oil

## IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Medium Non-Stick Pan

[www.homechef.com/3693](http://www.homechef.com/3693)

## 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**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil and cooking spray

## WHILE YOU COOK

- ❑ **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.**
- ❑ **Truffle oil** has a distinctly aromatic effect. Start by adding half the provided amount, taste, and add more if desired.

## FROM THE CHEF

Ever wonder how chefs know when a steak is perfectly cooked just by poking it with a finger? Here's how it works: relax your hand, then lightly touch the tip of your index finger to the tip of your thumb. With your other hand, poke the fleshy part between the base of your thumb and your palm. That's what medium-rare steak feels like. For well-done, touch your thumb to your pinky.

### Did you know...

*Truffles are highly-prized fungi (like mushrooms) that grow around root systems of certain tree species. They have long eluded cultivation, and truffle hunters use trained pigs or dogs to sniff them out.*



## Start the Potatoes

Halve **fingerling potatoes** lengthwise. Toss potatoes on prepared baking sheet with 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer and bake 20 minutes. *Potatoes will finish cooking in a later step.* While potatoes bake, prepare ingredients.



## Finish the Potatoes

After **potatoes** have baked 20 minutes, add **peas**, **garlic**, and **shallots** to baking sheet and toss. Bake until potatoes are golden brown and tender, 6-8 minutes. Remove from oven and garnish potatoes with **parsley**. While potatoes bake, make sauce.



## Prepare the Ingredients

Mince **garlic**. Peel and slice **shallot** into ¼" rounds. Mince **parsley** stems and leaves. Rinse **peas** under warm water if still frozen. Rinse **steaks**, pat dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



## Make the Sauce

Return pan used to sear steaks to medium-high heat. Add **demi-glace**, **Dijon**, and ¼ cup **water** to hot pan. Cook, stirring occasionally, until sauce is thick enough to coat back of a spoon and simmering, 2-3 minutes. Remove pan from burner and stir in **half the truffle oil**. Taste, and add more if desired.



## Sear the Steaks

Heat 2 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Place **steaks** in hot pan and cook until steaks are browned and reach a minimum internal temperature of 145 degrees, 4-5 minutes per side. Remove steaks to a plate and tent with foil. Rest at least 5 minutes. Reserve pan; no need to wipe clean. While steaks rest, finish potatoes.



## Plate the Dish

Place a serving of **peas** and **potatoes** on a plate. Add **sauce** to plate. Place **steak** in sauce.