



- In your box**
- 1 Puff Pastry Dough Square
 - 3 Thyme Sprigs
 - 6 oz. Cremini Mushrooms
 - 16 oz. Carrot
 - 2 Sirloin Steaks
 - 2 tsp. Beef Demi-Glace
 - .6 oz. Butter



Steak Wellington

with roasted carrots and mushroom demi-glace

NUTRITION per serving—Calories: 637, Carbohydrates: 32g, Fat: 39g, Protein: 42g, Sodium: 1582mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
45-55 min.

Cook Within
4 days

Difficulty Level ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium 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!

- Move oven rack to **top** position
- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **puff pastry** until ready to use
- Ingredient(s) used more than once: **thyme, mushrooms**



3

Prepare the Puff Pastry

- Remove **puff pastry square** from refrigerator.
- Use the back of a knife to draw diagonal lines on puff pastry square, ½” apart. Draw another set of lines in opposite direction to make a crosshatched pattern. Halve puff pastry and refrigerate again.
- Place **steaks** on prepared baking sheet. Place ⅓ the cooked **mushrooms** (reserve remaining for sauce) on top of each **steak**.



1

Roast the Carrots

- Peel, trim, and cut **carrot** into ½” pieces at an angle.
- Stem and coarsely chop **thyme**.
- Place a medium oven-safe pan over medium-high heat. Add 1 Tbsp. **olive oil** and carrots to hot pan. Stir often until lightly browned, 3-5 minutes.
- Place pan on bottom rack in hot oven and roast until tender and golden brown, 15-18 minutes, stirring once halfway through.
- Remove from oven and season with half the thyme (reserve remaining for sauce), ¼ tsp. **salt**, and a pinch of **pepper**.
- While carrots roast, sear steaks.



4

Roast the Steaks

- Place **puff pastry** over width of mushroom-covered portion of **steaks**. Stretch puff pastry slightly so it tucks under bottom of steaks.
- Place on top rack in oven and roast until puff pastry is golden brown and steaks reach a minimum internal temperature of 145 degrees, 8-12 minutes.
- Remove from oven and rest 2 minutes.
- While steaks rest, make sauce.



2

Sear the Steaks

- Pat **steaks** dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**. Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and steaks to hot pan. Sear until browned, 2-3 minutes per side.
- Transfer to a plate. *Steaks will finish cooking in a later step.* Reserve pan; no need to wipe clean.
- Slice **mushrooms** thinly.
- Return pan used to cook steak over medium-high heat. Add 2 tsp. olive oil and mushrooms to hot pan. Stir occasionally until golden brown, 4-6 minutes.
- Season with ¼ tsp. salt and a pinch of pepper. Remove from burner.



5

Make Sauce and Finish Dish

- Add **demi-glace** and ¼ cup **water** to pan with remaining **mushrooms**. Bring to a boil over high heat and cook until liquid is reduced by half, 1-3 minutes.
- Remove from burner and swirl in **butter** and remaining **thyme**.
- Plate dish as pictured on front of card, spooning sauce over **steak**. Bon appétit!