



In your box

2 Green Onions
.3 oz. Butter
12 oz. Yukon Potatoes
1 oz. Smoked Gouda Slices
8 oz. Green Beans
12 oz. Filets Mignon
4 fl. oz. Light Cream
4 tsp. Beef Demi-Glace



Premium Meal

Filet Mignon with Smoked Gouda-Potato Gratin

with bordelaise sauce and buttered green beans

NUTRITION per serving—Calories: 676, Carbohydrates: 47g, Fat: 35g, Protein: 45g, Sodium: 1400mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Small Oven-Safe Casserole Dish,
Colander, Medium Pot, 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 **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil
- ☐ Prepare a small casserole dish with cooking spray
- ☐ Ingredient(s) used more than once: **green onions**



Start Potatoes and Prepare Ingredients

- Slice **potatoes** into thin rounds. Bring a medium pot with potatoes and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until softened, 5-7 minutes.
- While potatoes cook, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Tear **Gouda** into small pieces.
- Trim ends off **green beans**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



Bake the Gratin

- Drain **potatoes** into a colander and return to pot. Place pot over medium-high heat.
- Add **cream** and **green portions of green onions**. Bring to a boil and remove from burner. Stir in half the **Gouda**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Transfer potatoes to prepared casserole dish. *For best results, use a 2-cup casserole dish.* Place on prepared baking sheet to catch any drips. Top with remaining Gouda and bake in hot oven until cheese browns, 15-18 minutes.
- While gratin bakes, cook steaks.



Cook the Steaks

- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-8 minutes per side.
- Remove steaks to a plate, tent with foil, and rest at least 5 minutes. *Resting cooked meats before serving allows for juicier results.*
- Reserve pan; no need to wipe clean.



Cook the Green Beans

- Return pan used to cook steaks to medium-high heat. Add **green beans** and ¼ cup **water** to hot pan.
- Bring to a simmer and cook until bright green and tender, 4-6 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes*
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Transfer green beans to a plate.
- Wipe pan clean and reserve.



Make the Bordelaise Sauce

- Return pan used to cook green beans to medium heat. Add **demi-glaze**, ½ cup **water**, and **white portions of green onions**. Bring to a simmer. Once simmering, cook until slightly thickened, 1-2 minutes.
- Remove from burner and swirl in **butter**. *For a smoother texture, strain sauce through a wire-mesh strainer.*
- Plate dish as pictured on front of card, placing **steak** on sauce. Bon appétit!