



NUTRITION *per serving* 41g carbohydrates 46g fat 48g protein 982mg sodium | CONTAINS dairy



Calories
786



Prep & Cook Time
40-50 min.



Cook Within
6 days



Difficulty
Intermediate



Spice Level
Not Spicy

IN YOUR BOX

- 2 Russet Potatoes
- 2 Green Onions
- 2 Sirloin Steaks
- 2 oz. Sour Cream
- 2 oz. Shredded Cheddar Cheese
- .9 oz. Butter
- 4 tsp. Beef Demi-Glace

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Microwave
- Mixing Bowl
- Medium Pan

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Searred Sirloin and Twice-Baked Potato

with cheddar and sour cream

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 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.
- ❑ **Heads Up! Butter** is used twice. $\frac{2}{3}$ are added to **potatoes** and remaining is added to **sauce**.

FROM THE CHEF

Make sure to use a towel to handle hot potatoes. Before scooping, check that they are fully cooked (undercooked potato will be difficult to scoop).

Did you know...

Most potatoes don't end up on consumer's plates whole like the ones in your box. Only 28% of taters grown in the United States annually are sold as fresh potatoes. 34% are sold as frozen french fries, and 13% are sold as chips or shoestrings.



Cook Potatoes and Prepare Ingredients

Pierce **potatoes** four to five times with a fork for ventilation. Microwave potatoes until easily pierced with knife tip, 6-10 minutes. (Microwaves vary in power; begin checking doneness every minute after 6 minutes.) *Alternatively, bake potatoes in a 400 degree oven until easily pierced with a knife, 45-60 minutes.* While potatoes cook, trim and thinly slice **green onions** on an angle. Pat **steaks** dry, and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.



Cook the Steaks

Heat a medium pan over medium-high heat. Add 2 tsp. **olive oil** and **steaks** to hot pan and cook until browned on both sides and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes per side. Remove steaks to a plate and rest at least 5 minutes. Reserve pan; no need to wipe clean.



Prepare the Potato Filling

Using a towel to hold very hot **potatoes**, cut $\frac{1}{4}$ " off long side of potatoes. Scoop out exposed flesh into a medium mixing bowl, leaving a $\frac{1}{4}$ " potato wall intact. Add **sour cream**, **cheese**, $\frac{2}{3}$ the **butter** (reserve remaining for sauce), **green onions**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** to bowl and mix until combined.



Make the Sauce

Return pan used to cook steaks to medium heat. Add $\frac{1}{2}$ cup **water** and **demi-glace** to pan. Cook until slightly thickened, like an au jus, 2-5 minutes. Remove from heat and stir in remaining **butter** to enrich sauce.



Roast the Potatoes

Place **potato skins** on prepared baking sheet and spoon **potato mixture** back into skins. Roast until tops begin to brown, 12-15 minutes. While potatoes roast, cook steaks.



Plate the Dish

Place **steak** and a **potato** on a plate. Drizzle **sauce** over steak.