



In your box

- 1 oz. Butter
- ¼ oz. Parsley
- .125 oz. Oregano
- 12 oz. Yukon Potatoes
- 2 Garlic Cloves
- 12 oz. Sirloin Steaks
- 5 oz. Peas
- 2 fl. oz. White Cooking Wine
- 2 tsp. Beef Demi-Glace



Sirloin Steak with White Wine Demi-Glace and garlic-herb potatoes

NUTRITION per serving—Calories: 570, Carbohydrates: 44g, Fat: 23g, Protein: 44g, Sodium: 1734mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Medium Oven-Safe Pan, Medium 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
- Ingredient(s) used more than once: **butter, parsley, oregano**



1

Start the Potatoes

- Cut **potatoes** into ½” dice.
- Place a medium oven-safe pan over medium-high heat and melt half the **butter** (reserve remaining for sauce). Add potatoes and stir, 1 minute.
- Cover, reduce heat to medium, and cook 5 minutes, stirring once halfway through.
- Uncover, place pan in hot oven, and roast until golden brown and tender, 20-22 minutes, stirring once halfway through.
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Set aside.
- While potatoes roast, prepare ingredients.



2

Prepare the Ingredients

- Mince **garlic**.
- Stem and mince **parsley** and **oregano**.
- Pat **steaks** dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.



3

Cook the Steaks

- Place a medium pan over medium heat. Add 2 tsp. **olive oil** and **steaks** to hot pan.
- Cook until steaks are browned and reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove steaks to a plate, tent with foil, and rest at least 3 minutes.
- Reserve pan; no need to wipe clean.
- While steaks cook, finish potatoes.



4

Finish the Potatoes

- Carefully, stir **peas** and **garlic** into cooked **potatoes**.
- Return pan to oven and bake until peas warm through, 2-3 minutes.
- Stir in **parsley, oregano** (reserve pinches of both for sauce), ¼ tsp. **salt**, and ¼ tsp. **pepper**. Set aside.



5

Make the Sauce

- Return pan used to cook steaks to medium-high heat. Add **white cooking wine** and **beef demi-glace** to hot pan and bring to a boil. Cook until liquid is reduced by half, 1-3 minutes.
- Remove from burner and swirl in remaining **butter**. Add any **accumulated juices from resting steaks**, remaining **parsley**, and remaining **oregano**.
- Plate dish as pictured on front of card, placing **steak** on sauce. Bon appétit!