



In your box

- 3 Thyme Sprigs
- 6 oz. Cremini Mushrooms
- 12 oz. Yukon Potatoes
- 1 Yellow Onion
- 2 Filets Mignon
- .6 oz. Butter
- 1 oz. Grated Parmesan
- 2 fl. oz. Balsamic Vinegar
- 2 tsp. Beef Demi-Glace



Filet Mignon with Balsamic-Onion Marmalada and pommes Anna

NUTRITION per serving—Calories: 681, Carbohydrates: 51g, Fat: 31g, Protein: 48g, Sodium: 1673mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
50-60 min.

Cook Within
6 days

Difficulty Level ● ● ●
Expert

Spice Level 🌶️ 🌶️ 🌶️
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Baking Sheet, Medium Oven-Safe Non-Stick 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!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil



1

Prepare the Ingredients

- Cut **mushrooms** into ¼” slices.
- Peel and slice **potatoes** into thin rounds.
- Halve and peel **onion**. Cut halves into ¼” slices.
- Stem **thyme**.
- Pat **steaks** dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.



2

Cook Mushrooms and Prepare Potatoes

- Place a medium oven-safe non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **mushrooms** to hot pan. Stir occasionally until lightly browned, 3-4 minutes.
- Remove pan from burner, transfer mushrooms to a plate, and wipe pan clean.
- Add **butter** to pan and melt with residual heat. Place a **potato slice** on outer edge of pan. Shingle potatoes in a circle around edge, tucking last potato under first. Fill middle with potatoes. *There should be slices left over for the second layer.*



3

Roast the Potatoes

- Season **potatoes** with half the **Parmesan**, ¼ tsp. **salt**, and a pinch of **pepper**. Top with **mushrooms** and cover with remaining potatoes. Season again with remaining Parmesan, ¼ tsp. salt, and a pinch of pepper.
- Return pan to medium heat until butter is bubbling around edges, 1 minute. Cover, and place pan in hot oven. Bake until tender, 15-18 minutes.
- Uncover, and bake until top lightly browns, 5 minutes.
- Carefully remove from oven and rest 2 minutes.
- While potatoes bake, cook steaks.



4

Cook the Steaks

- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **steaks** to hot pan. Sear until browned, 2 minutes per side.
- Transfer to prepared baking sheet. Roast until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes.
- Remove from oven and rest 5 minutes.
- Reserve pan; no need to wipe clean.
- While steaks roast, make onion marmalada.



5

Make the Onion Marmalada

- Return pan used to sear steaks to medium-high heat. Add 1 tsp. **olive oil** and **onion** to hot pan. Stir often until onion is caramelized, 7-8 minutes.
- Add ½ cup **water**, **balsamic vinegar**, **demi-glace**, **thyme**, and any **accumulated juices from resting steaks**. Bring to a boil and stir occasionally until liquid has evaporated, 4-6 minutes.
- Remove from burner.
- Gently loosen **potatoes** from pan bottom with a spatula. Place a plate larger than pan over potatoes. Carefully holding both, flip both, resulting in potatoes on plate.
- Plate dish as pictured on front of card, placing onion marmalada on top of **steak**. Bon appétit!