



In your box

- 2 Russet Potatoes
- 2 oz. Shredded Mozzarella
- .6 oz. Butter
- 6 Chive Sprigs
- 2 Garlic Cloves
- 2 Tbsp. Horseradish Sauce
- 1 oz. Sour Cream
- 2 Sirloin Steaks
- 5 oz. Spinach



Steak with Horseradish-Herb Cream and potatoes pressé and wilted spinach

NUTRITION per serving—Calories: 660, Carbohydrates: 41g, Fat: 31g, Protein: 49g, Sodium: 1546mg.
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 ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Muffin Tin, Mixing Bowl, 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 muffin tin with cooking spray
- Ingredient(s) used more than once: **chives**



Form the Potato Pressé

- Peel **potatoes**, halve lengthwise, and cut into very thin slices.
- In six muffin cups, shingle potato slices flat at 90-degree angles, overlapping to make a circle until cups are halfway full. Press potato down into cups. *There should be 5-7 slices in each cup.* Season cups with ¼ tsp. **salt**.
- Divide **cheese** between cups, then repeat filling cups as before with remaining potato slices, pressing them into cheese. *Potato slices may overflow cups, and there may be extra slices.* Season cups again with ¼ tsp. **salt**.



Bake the Potato Pressé

- Divide **butter** evenly into six pieces and place on top of **potato cups**. Spray a piece of foil with **cooking spray** and tightly wrap muffin tin, sprayed-side down.
- Bake in hot oven, 20 minutes.
- Remove foil. Bake again until golden brown, 10-15 minutes.
- Rest cooked potatoes 5 minutes, then slide a knife around potato cups to release potatoes from tin.
- While potatoes bake, prepare remaining ingredients.



Prepare Ingredients and Make Cream

- Mince **chives**.
- Thinly slice **garlic**.
- In a mixing bowl, stir together **horseradish** (to taste), **sour cream**, and chives (reserve a pinch for garnish).
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



Cook the Steaks

- After removing foil from potato cups, place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan. Cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove steaks to a plate and rest 3 minutes.
- Reserve pan; no need to wipe clean.



Wilt Spinach and Finish Dish

- Return pan used to cook steaks to medium-high heat and add **garlic** and ¼ cup **water** to hot pan. Bring to a boil and cook until water is mostly evaporated, 2-3 minutes.
- Add **spinach** and stir occasionally until wilted, 1-2 minutes.
- Remove from burner. Season with a pinch of **salt**.
- Plate dish as pictured on front of card, flipping **potatoes** and garnishing with reserved **chives**. Bon appétit!