



#### In your box

2 oz. Sour Cream  
1 oz. Butter  
2 Russet Potatoes  
1 tsp. Coarse Black Pepper  
4 tsp. Beef Demi-Glace  
1 Yellow Onion  
6 oz. Cremini Mushrooms

#### Customize It Options

12 oz. Steaks  
12 oz. Grass Fed Sirloin Steaks  
14 oz. USDA Choice New York Strip Steak (Serves 2)  
12 oz. Filets Mignon

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Colander, Medium  
Non-Stick Pan, Medium Pot



## Steak au Poivre

with roasted onion mashed potatoes

NUTRITION per serving—Calories: 696, Carbohydrates: 52g, Fat: 35g, Protein: 45g, Sodium: 1327mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time  
**40-50 min.**

Cook Within  
**6 days**

Difficulty Level  
**Intermediate**

Spice Level  
**Not Spicy**

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter**
- Upon delivery, remove **potato** from meal bag and store at room temperature

## Customize It Instructions

- If using **grass fed sirloin steaks**, follow same instructions as steaks.
- If using **filet mignon**, follow same instructions as steaks in Step 1 and Step 4, cooking until browned and steaks reach minimum internal temperature, 5-8 minutes per side.
- If using **NY strip steak**, follow same instructions as steaks in Step 1 and Step 4, cooking until browned and steak reaches minimum internal temperature, 9-11 minutes per side. Halve NY strip to serve.

### Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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## Prepare the Ingredients

- Quarter **mushrooms**.
- Halve and peel **onion**. Slice halves into thin strips.
- Peel and cut **potatoes** into large chunks.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt**. Season one side with **coarse black pepper**.



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## Roast the Mushrooms and Onion

- Place **mushrooms** on one half of prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**. Add **onion** to empty half and toss with 1 tsp. olive oil and a pinch of salt.
- Spread mushrooms and onion into single layers on their sides (some overlap with each other is ok). Roast in hot oven until both are browned and softened, 18-20 minutes.
- While mushrooms and onion roast, make mashed potatoes.



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## Make the Mashed Potatoes

- Bring a medium pot with **potatoes** covered by **lightly salted water** to a boil. Cook until tender, 18-20 minutes.
- Reserve ½ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream**, ⅔ the **butter** (reserve remaining for sauce), and ¼ tsp. **salt** to pot and mash until smooth. *If potatoes are too dry, add reserved potato cooking water 1 Tbsp. at a time until desired consistency is reached.* Cover and set aside.
- While potatoes boil, cook steaks.



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## Cook the Steaks

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Place **steaks** in hot pan, peppered-side down. Cook on one side until browned, pepper is aromatic, and steak reaches minimum internal temperature, 5-7 minutes per side.
- Remove steaks to a plate and tent with foil.
- Wipe pan clean and reserve.



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## Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat. Add **demi-glace** and ¼ cup **water** to hot pan. Stir, then bring to a boil.
- Once boiling, cook until thickened slightly, 1-2 minutes.
- Remove from burner and swirl in remaining **butter** until combined.
- Plate dish as pictured on front of card, serving **steak** on **sauce**, and topping **mashed potatoes** with **roasted onions**. Bon appétit!