



In your box
4 fl. oz. Light Cream
2 Russet Potatoes
8 oz. Green Beans
2 Filets Mignon
1 Tbsp. Mesquite Seasoning
1 oz. Shredded Cheddar Cheese

CONTAINS milk



Premium: Valentine's Day Special

Mesquite Filet Mignon

with cheddar mashed potatoes

NUTRITION per serving—Calories: 672, Carbohydrates: 45g, Fat: 36g, Protein: 44g, Sodium: 1295mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○
Mild

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Pot, Colander, 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cream**



1

Prepare the Ingredients

- Peel and cut **potatoes** into 1" dice.
- Trim ends off **green beans**.
- Pat **filets mignon** dry, and season both sides with **mesquite seasoning**.



2

Make the Mashed Potatoes

- Bring a medium pot with diced **potatoes** covered by **water** to a boil. Cook until tender, 18-20 minutes.
- Drain potatoes in a colander. Return to pot and add **cheese**, $\frac{1}{4}$ the **cream** (reserve remaining for adjusting consistency and sauce), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.
- Mash until smooth, adding remaining cream 1 Tbsp. at a time until desired consistency is reached. *Do not to use more than half the cream total, as half is needed for sauce.*
- While potatoes cook, roast green beans.



3

Start the Green Beans and Steaks

- Place **green beans** on prepared baking sheet and toss with 2 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer and roast in hot oven, 8-10 minutes.
- Remove from oven. *Green beans will finish cooking in a later step.*
- While green beans roast, place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add **steaks** to hot pan and sear until browned, 2 minutes per side.
- Remove pan from burner.



4

Finish the Green Beans and Steaks

- Transfer **steaks** to baking sheet with **green beans**, moving beans to one side to make room.
- Reserve pan; no need to wipe clean.
- Roast until beans are tender and steaks reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- Rest steaks at least 3 minutes.
- While steaks rest, make sauce.



5

Finish the Dish

- Pour remaining **cream** and **accumulated juices from resting steaks** into pan used to sear steaks.
- Bring to a boil over medium heat. Stir constantly until smooth and a line can be drawn in sauce, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing **steaks** with sauce. Bon appétit!