



In your box

- 2 Russet Potatoes
- 2 oz. Shredded Cheddar-Jack Cheese
- 10 oz. Kale
- 4 tsp. Beef Demi-Glace
- 2 Sirloin Steaks
- 2 tsp. Mesquite Seasoning
- .6 oz. Butter
- 1 oz. Sliced Almonds



Mesquite Sirloin Steak

with cheesy potatoes pressé and kale

NUTRITION per serving—Calories: 724, Carbohydrates: 50g, Fat: 35g, Protein: 56g, Sodium: 1492mg.
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, Cooking Spray
Muffin Tin, 2 Medium Non-Stick Pans

👑 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: **butter**



1

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 form a circle until cups are halfway full. *There should be 5-7 slices in each cup.*
- Press potato down into cups. Season cups with a pinch of **salt**, then divide **cheese** between cups.
- 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 a pinch of salt.



2

Bake the Potato Pressé

- Spray a piece of foil with **cooking spray** and tightly wrap muffin tin, sprayed side down.
- Bake in hot oven, 20 minutes.
- Remove foil and bake until golden brown, 10-15 minutes.
- Rest cooked potatoes 5 minutes. After resting, slide a knife around **potato cups** to release from muffin tin.
- While potatoes bake, prepare remaining ingredients.



3

Prepare Ingredients and Cook Steak

- Stem and coarsely chop **kale**.
- Pat **steaks** dry, and season both sides with **mesquite seasoning**.
- 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. *Don't worry if seasoning chars.*
- Remove from burner. Remove steaks to a plate and rest 3 minutes.
- Reserve pan; no need to wipe clean.



4

Cook the Kale

- Place another medium non-stick pan over medium heat.
- Add half the **butter** (reserve remaining for sauce) and **kale** to hot pan. Stir occasionally until kale is wilted, 2-3 minutes.
- Remove from burner. Season with ¼ tsp. **salt**. Garnish with **almonds**.



5

Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat. Add ⅓ cup **water**, **beef demi-glace**, and **any accumulated juices from resting steaks** to hot pan and bring to a boil. Cook until reduced by half, 2-4 minutes.
- Remove from burner and swirl in remaining **butter**.
- Plate dish as pictured on front of card, flipping **potatoes** and drizzling **steak** with sauce. Bon appétit!