



In your box

- 2 Garlic Cloves
- 2 oz. Sour Cream
- 1 oz. Butter
- 2 Filets Mignon
- 4 oz. Grape Tomatoes
- 12 oz. Asparagus
- 1 oz. Blue Cheese
- 2 Russet Potatoes



Premium Meal

Blue Cheese-Crusted Filet Mignon

with brown butter mash and asparagus

NUTRITION per serving—Calories: 711, Carbohydrates: 45g, Fat: 39g, Protein: 47g, Sodium: 1254mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small Pot, Colander, Medium 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



1

Prepare Ingredients and Cook Potatoes

- Peel and cut **potatoes** into 1” dice. Bring a small pot with potatoes and enough **water** to cover to a boil over high heat. Cook until easily pierced with a fork, 12-16 minutes.
- While potatoes boil, trim woody ends off **asparagus** and cut into 1” lengths.
- Halve **tomatoes**.
- Mince **garlic**.
- Pat **filets** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Cook the Filets

- Place a medium pan over medium-high heat with 2 tsp. **olive oil**. Add **filets** to hot pan and cook undisturbed until browned, 2-3 minutes.
- Transfer filets to prepared baking sheet, seared side up. Top with **blue cheese**. Roast in hot oven until steaks reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- Reserve pan; no need to wipe clean.
- While filets roast, finish potatoes.



3

Finish the Potatoes

- Reserve ¼ cup **potato cooking water**. Drain cooked **potatoes** in a colander.
- Return potatoes to pot and add **sour cream**. Mash, adding potato cooking water 1 Tbsp. at a time, until desired consistency is reached. Season with ¼ tsp. **salt** and a pinch of **pepper**. Cover and set aside.



4

Make Brown Butter and Cook Vegetables

- Place **butter** in pan used to sear fillets and place over medium-high heat. Cook until lightly browned and “nutty” smelling, 1-2 minutes.
- Remove butter to a bowl. Return pan to medium heat and add 2 tsp. **olive oil**. Add **asparagus** to hot pan and cook undisturbed, 1-2 minutes.
- Then stir occasionally until tender, 1-2 minutes.
- Add **tomatoes** and **garlic** and stir occasionally until tomatoes lightly blister, 1-2 minutes.
- Remove from burner. Season with ¼ tsp. **salt** and a pinch of **pepper**.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing **potatoes** with **brown butter**. Bon appétit!