



### In your box

- 2 oz. Shredded Cheddar Cheese
- 1 fl. oz. White Cooking Wine
- 4 fl. oz. Light Cream
- 1 Rosemary Sprig
- 2 Garlic Cloves
- 2 Russet Potatoes
- 12 oz. Sirloin Steaks
- 5 oz. Peas
- 2 tsp. Mirepoix Base



## Steak with Rosemary Cream and cheddar mashed potatoes

NUTRITION per serving—Calories: 719, Carbohydrates: 50g, Fat: 35g, Protein: 51g, Sodium: 1437mg.  
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 ● ● ●  
**Intermediate**

Spice Level ☐ ☐ ☐ ☐  
**Not Spicy**

## 📌 You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Non-Stick Pan, Small Pan, Colander

## 👑 Before you cook

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

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **cream**, **rosemary**



### 1 Cook the Potatoes

- Peel and cut **potatoes** into 1" dice.
- Bring a small pot with potatoes and **whole garlic cloves** covered by **water** and 2 tsp. **salt** to a boil over high heat. Cook until fork-tender, 12-16 minutes.
- Drain potatoes and garlic in a colander and return to pot. Add **cheese**, half the **cream** (reserve remaining for sauce), and a pinch of salt and **pepper**. Mash until desired consistency is reached. Cover and set aside.
- While potatoes cook, prepare ingredients.



### 2 Prepare the Ingredients

- Stem top 2" of **rosemary**, leaving remaining rosemary whole. Mince leaves.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.



### 3 Cook the Steaks

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove steaks to a plate and tent with foil.
- Wipe pan clean and reserve.



### 4 Cook the Peas

- Place a small pan over medium-high heat and add 1 tsp. **olive oil**. Add **peas** to hot pan and stir occasionally until warmed through, 1-2 minutes.
- Season with ¼ tsp. **salt** and a pinch of **pepper** and remove from burner. Cover and set aside.



### 5 Make the Sauce

- Return pan used to cook steaks to medium-high heat and add **wine** and **rosemary sprig**. Bring to a boil and cook until liquid is reduced by half, 1-2 minutes.
- Add remaining **cream** and **mirepoix base**, and return to a boil. Cook until thickened, 1-2 minutes.
- Remove from burner. Remove rosemary sprig and stir in **minced rosemary** and ¼ tsp. **salt**.
- Plate dish as pictured on front of card, spooning sauce on **steak**. Bon appétit!