



#### In your box

- 2 Tbsp. Basil Pesto
- 1 fl. oz. White Cooking Wine
- 3 Thyme Sprigs
- 12 oz. Red Potatoes
- 4 fl. oz. Light Cream
- 12 oz. Sirloin Steaks
- 1 oz. Butter
- 8 oz. Carrot



## Steak de Burgo

with mashed red potatoes and thyme roasted carrots

NUTRITION per serving—Calories: 693, Carbohydrates: 43g, Fat: 41g, Protein: 41g, Sodium: 1209mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

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

Cook Within  
**6 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level 🌶️ 🌶️ 🌶️  
**Not Spicy**

## 🕒 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**



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### Prepare the Ingredients

- Peel, trim, and cut **carrot** into ½” sticks
- Stem and coarsely chop **thyme**.
- Cut **potatoes** into 1” dice.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



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### Roast the Carrot Sticks

- Place **carrot sticks** on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until fork-tender, 15-18 minutes.
- Carefully, toss cooked carrot sticks with **thyme**.
- While carrots roast, make mashed potatoes.



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### Make the Mashed Potatoes

- Bring a medium pot with **potato chunks** covered by water to a boil. Cook until fork-tender, 18-20 minutes.
- Drain potatoes in a colander and return to pot. Set aside half the **cream** for sauce
- Add **butter** and remaining cream, 1 Tbsp. at a time. Mash until desired consistency is reached. Season with ¼ tsp. **salt** and a pinch of **pepper**. Cover and set aside.
- While potatoes cook, cook steaks.



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### Cook the Steak

- Place a medium non-stick pan over medium-high heat and add 1 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, rest at least 5 minutes, and tent with foil.
- Wipe pan clean and reserve.



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### Make the Sauce

- Return pan used to cook steaks to medium heat.
- Add **white wine** to pan. Cook until liquid is reduced by half, 30-60 seconds.
- Stir in **pesto** and remaining **cream**. Cook until warmed through, 30-60 seconds.
- Plate dish as pictured on front of card, drizzling **sauce** over **steaks**. Bon appétit!