



In your box

- .3 oz. Butter
- 2 oz. Baby Spinach
- 1 oz. Grated Parmesan
- 12 oz. Sirloin Steaks
- 1 fl. oz. White Cooking Wine
- 12 oz. Yukon Potatoes
- 2 tsp. Beef Demi-Glace
- ½ oz. Dijon Mustard
- 1 Shallot
- 4 fl. oz. Light Cream



Steak with Sauce Robert and spinach scalloped potatoes

NUTRITION per serving—Calories: 670, Carbohydrates: 42g, Fat: 35g, Protein: 47g, Sodium: 1244mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected NY strip steak as your protein*

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ● ●
Expert

Spice Level 🌶️ 🌶️ 🌶️
Not Spicy

① You will need

Olive Oil, Salt, Cooking Spray

Baking Sheet, 2 Small Oven-Safe Casserole Dishes,
Medium Non-Stick Pan, Large 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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Prepare two small casserole dishes with **cooking spray**
- Ingredient(s) used more than once: **shallot, Parmesan**



1

Prepare the Ingredients

- Peel and mince **shallot**.
- Slice **potatoes** into thin rounds.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt**.



2

Start the Potatoes

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **potato rounds** and ¼ tsp. **salt** to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Working in batches, add **spinach** and half the **shallot** (reserve remaining for sauce) to hot pan. *Don't overcrowd the pan with spinach*. Stir occasionally until wilted, 2-3 minutes.
- Add **cream**, ¼ cup **water**, and half the **Parmesan** (reserve remaining for topping). Reduce heat to medium and cook until potatoes begin to get tender, 3-4 minutes.



3

Finish the Potatoes

- Transfer **potato mixture** to prepared small casserole dishes. *For best results, use two ramekins*. Top with remaining **Parmesan**.
- Place dishes on prepared baking sheet to catch any drips and cover dishes with foil. Bake in hot oven until bubbling and potatoes are tender, 10 minutes.
- Carefully, remove foil from dishes. Bake again until golden brown, 8-10 minutes.
- While potatoes bake, cook steaks.



4

Cook the Steaks

- Place a large 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.
- *If using NY strip steak, place a medium oven-safe pan over medium-high heat. Add 2 tsp. olive oil and steak to hot pan. Sear until browned, 2-3 minutes per side. Place oven-safe pan in hot oven and roast until steak reaches a minimum internal temperature of 145 degrees, 9-12 minutes. Halve steak to serve.*
- Remove steaks to a plate.
- Reserve pan; no need to wipe clean.



5

Make Sauce and Finish Dish

- Return pan used to cook steaks to medium heat. Add remaining **shallot** and stir occasionally until tender, 1-2 minutes.
- Add **wine** and cook until liquid is reduced by half, 30-60 seconds.
- Stir in **mustard** and **demi-glace**. Remove from burner and swirl in **butter**.
- Plate dish as pictured on front of card, placing **steak** on **sauce**. Bon appétit!