



In your box

- 1 fl. oz. Green Chili Aioli
- 12 oz. Fingerling Potatoes
- 1 Shallot
- 5 oz. Baby Spinach
- 1 tsp. Cajun Seasoning
- 1 oz. Butter
- 12 oz. Sirloin Steaks



Staff Pick

Creole-Butter Steak

with roasted fingerling potatoes and green chili aioli

NUTRITION per serving—Calories: 694, Carbohydrates: 38g, Fat: 42g, Protein: 42g, Sodium: 1020mg.
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
25-35 min.

Cook Within
6 days

Difficulty Level ●●●
Expert

Spice Level ●●●
Medium

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, 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 **400 degrees**
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Roast the Potatoes

- Halve **potatoes**. Place on prepared baking sheet and toss with 1 Tbsp. **olive oil** and ¼ tsp. **salt**. Massage oil and salt into potatoes.
- Spread into a single layer and roast in hot oven until tender and golden, 18-20 minutes.
- While potatoes roast, prepare ingredients.



2

Prepare the Ingredients

- Peel and mince **shallot**.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.
- *If using NY strip steak, pat dry and season same amount.*



3

Make the Creole Butter

- Combine softened **butter** and **Cajun seasoning** in a mixing bowl. Set aside.



4

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 from burner.
- *If using NY strip steak, use a medium oven-safe non-stick pan and add 2 tsp. olive oil and steak to hot pan. Sear until browned, 2-3 minutes per side. Then place pan in hot oven and roast until steak reaches a minimum internal temperature of 145 degrees, 12-14 minutes.*
- While steaks cook, cook spinach.



5

Cook Spinach and Finish Dish

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **shallot** to hot pan and stir until aromatic, 30-60 seconds.
- Add **spinach** and stir occasionally until wilted, 1-2 minutes.
- Remove from burner.
- *If using NY strip steak, halve to serve.*
- Plate dish as pictured on front of card, topping **potatoes** with **green chili aioli** (to taste) and placing **butter** on **steaks**. Bon appétit!