



- In your box**
- 2 oz. Shredded Cheddar Cheese
  - 4 oz. Buttermilk Biscuit Mix
  - 2 Garlic Cloves
  - 12 oz. Sirloin Steaks
  - .6 oz. Butter
  - 1 tsp. Chimichurri Seasoning
  - 8 oz. Asparagus
  - 6 Chive Sprigs



Staff Pick

## Steak with Chimichurri Butter

with asparagus and garlic cheddar biscuits

NUTRITION per serving—Calories: 678, Carbohydrates: 45g, Fat: 35g, Protein: 47g, Sodium: 1647mg.  
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, Cooking Spray  
Baking Sheet, 2 Mixing Bowls, 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**
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and generously spray with **cooking spray**



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### Prepare the Ingredients

- Mince **chives**.
- Trim woody ends off **asparagus**.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

### Start the Biscuits

- Combine **biscuit mix** and ¼ cup **water** in a mixing bowl. Stir in **cheese**, **chives**, and **garlic** until a sticky dough forms.
- Form dough into four equally-sized balls. Place dough balls on prepared baking sheet, leaving 3" space in between. *Leave space for steaks and asparagus.*
- Bake in hot oven until biscuits begin to rise, 9-11 minutes.
- *If using NY strip steak, bake biscuits 4-6 minutes.*
- Remove baking sheet from oven. *Biscuits will finish baking in a later step.*
- While biscuits bake, sear steaks.



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### Cook Steaks and Asparagus and Finish Biscuits

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steaks** to hot pan and sear undisturbed until browned, 2-3 minutes per side.
- *If using NY strip steak, sear 2-3 minutes on both sides. Transfer to empty space on baking sheet and bake in hot oven, 5 minutes. Remove from oven. Carefully add asparagus to baking sheet and toss with ½ tsp. olive oil and a pinch of salt and pepper. Bake again until steak reaches a minimum internal temperature of 145 degrees, 7-9 minutes.*
- Transfer seared steaks to empty space on baking sheet. Add **asparagus** to baking sheet and toss with ½ tsp. olive oil and a pinch of **salt** and **pepper**.
- Roast until steaks reach a minimum internal temperature of 145 degrees and biscuits are golden brown, 7-9 minutes.
- While steaks roast, make butter.



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### Make the Butter

- Combine **butter** and **chimichurri seasoning** (to taste) in another mixing bowl.



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### Finish the Dish

- *If using NY strip steak, halve before serving.*
- Plate dish as pictured on front of card, topping **steak** with **chimichurri butter**. Bon appétit!