



In your box

- 2 oz. Grated Parmesan
- 2 fl. oz. White Cooking Wine
- .6 oz. Butter
- 2 tsp. Beef Demi-Glace
- 1 Rosemary Sprig
- 2 Garlic Cloves
- 12 oz. Red Potatoes
- 12 oz. Filets Mignon
- ¼ oz. Dried Porcini Mushrooms
- 5 oz. Asparagus



Premium Meal

Filet with Porcini White Wine Sauce with asparagus and Parmesan roasted potatoes

NUTRITION per serving—Calories: 708, Carbohydrates: 42g, Fat: 38g, Protein: 52g, Sodium: 1518mg.
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 ● ● ●
Expert

Spice Level 🌶️ 🌶️ 🌶️
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan, Baking Sheet, 2 Mixing Bowls

👑 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 **425 degrees**
- Bring **1 ½ cups water** to a boil in a medium non-stick pan
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and generously coat with **cooking spray**



1

Prepare the Ingredients

- Once **water** is boiling, carefully pour over **mushrooms** in a mixing bowl. Set aside at least 10 minutes. Wipe pan dry and reserve.
- While mushrooms soak, cut **potatoes** into ½" wedges.
- Trim woody ends off **asparagus**.
- Stem and mince **rosemary**.
- Mince **garlic**.
- Pat **filets** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Roast the Potatoes

- Combine **potatoes**, **rosemary**, **garlic**, 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in another mixing bowl. Massage oil into potatoes.
- Place potato-rosemary mixture on one half of prepared baking sheet. Spread into a single layer on their side and top with **Parmesan**.
- Roast in hot oven until potatoes are beginning to brown, 15 minutes.
- Remove from oven. *Potatoes will finish cooking in another step.*
- While potatoes roast, cook filets.



3

Cook the Filets

- Return pan used to boil water to medium-high heat and add 2 tsp. **olive oil**.
- Add **filets** to hot pan and sear undisturbed until browned and filet reaches a minimum internal temperature of 145 degrees, 4-5 minutes per side.
- Remove filets to a plate and tent with foil.
- Reserve pan; no need to wipe clean.



4

Roast the Asparagus

- Add **asparagus** to empty half of baking sheet. Toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil into asparagus.
- Spread into a single layer on their side. Roast in hot oven until asparagus is tender and **potatoes** are browned, 5-7 minutes.
- While vegetables roast, make sauce.



5

Make Sauce and Finish Dish

- Remove **mushrooms** from bowl and mince. Reserve **mushroom water**.
- Return pan used to sear steaks to medium-high heat. Add mushrooms, **white wine**, and 2 Tbsp. reserved mushroom water. Stir to combine, then bring to a boil. Once boiling, cook until thickened, 1-2 minutes.
- Add **demi-glace** and return to a boil. Once boiling, remove from burner and swirl in **butter**.
- Plate dish as pictured on front of card, topping **steaks** with **sauce**. Garnish **potatoes** with any crispy bits from baking sheet. Bon appétit!