



In your box

4 fl. oz. Light Cream
1 ½ tsp. Pot Roast Seasoning
½ oz. Dijon Mustard
½ oz. Grated Parmesan
6 oz. Asparagus
2 Russet Potatoes
2 tsp. Beef Demi-Glace
1 Shallot

Customize It Options

12 oz. Sirloin Steaks
12 oz. Filets Mignon
14 oz. USDA Choice New York Strip
Steak (Serves 2)



Staff Pick

Sirloin with Shallot-Dijon Sauce

with potatoes and Parmesan asparagus

NUTRITION per serving—Calories: 654, Carbohydrates: 47g, Fat: 32g, Protein: 45g, Sodium: 1461mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
30-40 min.

Cook Within
6 days

Difficulty Level ●●●
Expert

Spice Level 🌶️🌶️🌶️
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 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**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Cut **potatoes** lengthwise into ½" wedges. Halve wedges across the width.
- Trim woody ends off **asparagus**.
- Peel and mince **shallot**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using filets mignon or NY strip, pat dry and season same amount.*



2

Cook Potatoes and Asparagus

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **potatoes, pot roast seasoning**, and ¼ tsp. **salt** to hot pan. Stir occasionally until browned all over, 8-10 minutes.
- Transfer potatoes to prepared baking sheet and spread into a single layer on one side. Place **asparagus** on empty half and toss with ½ tsp. olive oil and a pinch of salt and pepper. Massage oil into asparagus. Spread into a single layer on their side and top with **Parmesan**.
- Roast in hot oven until browned and tender, 8-10 minutes.
- Wipe pan clean and reserve.
- While vegetables roast, cook steaks.



3

Cook the Steaks

- Return pan used to cook potatoes to medium-high 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 filets mignon, follow same instructions. If using NY strip, use an oven-safe non-stick pan, placing over same heat and same olive oil. Sear in pan, 5-7 minutes, then place pan in hot oven and roast until steak reaches a minimum internal temperature of 145 degrees, 7-9 minutes.*
- Transfer steaks to a plate and tent with foil.
- Wipe pan clean and reserve.



4

Make the Sauce

- Return pan used to cook steaks to medium heat and add ½ tsp. **olive oil**.
- Add **shallot** and cook until beginning to soften, 1-2 minutes.
- Add **demi-glace** and **cream** and bring to a simmer. Once simmering, stir constantly until slightly thickened, 1-2 minutes.
- Remove from burner and stir in **Dijon**.



5

Finish the Dish

- *Halve NY strip to serve.*
- Plate dish as pictured on front of card, topping **steak** with **sauce**. Bon appétit!