



In your box

- 2 Zucchini
- 6 Chive Sprigs
- 2 Garlic Cloves
- 1 oz. Butter
- 12 oz. Red Potatoes
- 1 tsp. Buttermilk Dill Seasoning
- 1 oz. Shredded Cheddar Cheese
- 1 oz. Sour Cream
- 1 tsp. Coarse Black Pepper

Customize It Options

- 12 oz. Sirloin Steaks
- 8 oz. Shrimp
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)

*Contains: milk, shellfish (shrimp)

You will need

- Olive Oil, Salt
- Medium Non-Stick Pan, Mixing Bowl, Colander, Medium Pot



Customer Favorite

Steak with Garlic-Herb Butter and buttermilk-cheddar mashed potatoes & zucchini

NUTRITION per serving—Calories: 602, Carbohydrates: 40g, Fat: 32g, Protein: 46g, Sodium: 1450mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Set **butter** on counter to soften
- Ingredient(s) used more than once: **butter**

Customize It Instructions

- If adding on **shrimp**, pat dry and season with a pinch of **salt** and **pepper**. After cooking the zucchini, wipe pan clean and return to medium-high heat. Add shrimp to hot pan and cook undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature of 145 degrees, 1-2 minutes.
- If using **chicken breasts**, follow same instructions as steaks in Steps 1 and 4, cooking over medium heat until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY Strip Steak**, follow same instructions as steaks in Steps 1 and 4, cooking over medium heat until steak reaches minimum internal temperature, 9-11 minutes per side. Halve to serve.
- If using **ribeye**, follow same instructions as steaks in Steps 1 and 4, cooking over medium heat until steak reaches minimum internal temperature, 4-6 minutes per side. Halve to serve.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Trim **zucchini** ends and cut into ½" slices on an angle.
- Cut **potatoes** into large chunks.
- Mince **chives**.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and **coarse black pepper**.



2

Make the Mashed Potatoes

- Bring a medium pot with **potato chunks** and 1 tsp. **salt** covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream**, **seasoning blend**, **cheese**, half the **butter** (reserve remaining for garlic-herb butter), and ¼ tsp. **salt** to pot. Mash until smooth. *If potatoes are too dry, add reserved potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes boil, cook steaks.



3

Cook the Steaks

- Place a medium non-stick pan over medium heat and add 1 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.
- Transfer steaks to a plate and tent with foil.
- Wipe pan clean and reserve.



4

Cook the Zucchini

- Return pan used to cook steaks to medium-high heat and add 2 tsp. **olive oil**.
- Add **zucchini** and ¼ tsp. **salt** to hot pan and cook undisturbed until starting to brown, 2-3 minutes.
- Then, stir occasionally until softened, 3-4 minutes.
- Remove from burner.
- While zucchini cooks, make butter.



5

Make Garlic-Herb Butter and Finish Dish

- Thoroughly combine remaining softened **butter**, 1 tsp. **garlic** (add more to taste), and **chives** in a mixing bowl.
- Plate dish as pictured on front of card, topping **steak** with garlic-herb butter. Bon appétit!