



#### In your box

- 12 oz. Sirloin Steaks
- 2 tsp. Mesquite Seasoning
- 1 tsp. Buttermilk Dill Seasoning
- 6 Chive Sprigs
- 5 oz. Corn Kernels
- ½ oz. Grated Parmesan
- 12 oz. Red Potatoes
- 4 fl. oz. Light Cream



Staff Pick

## Steak with Creamy Ranch Sauce and mesquite potatoes with corn

NUTRITION per serving—Calories: 636, Carbohydrates: 52g, Fat: 32g, Protein: 44g, Sodium: 1210mg.  
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  
30-40 min.

Cook Within  
5 days

Difficulty Level ● ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Mild

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 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 **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



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### Prepare the Ingredients

- Cut **potatoes** into 1" dice.
- Mince **chives**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



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### Roast the Vegetables

- Place **potatoes** on one half of prepared baking sheet and toss with 1 Tbsp. **olive oil** and **mesquite seasoning**. Massage oil and seasoning into potatoes.
- Spread into a single layer on their side and roast in hot oven until potatoes begin to soften, 11-13 minutes.
- Carefully add **corn** to empty half of baking sheet and top with 1 tsp. olive oil and a pinch of **salt**.
- Stir, then spread corn into a single layer on their side. Roast again until vegetables are tender and browned, 8-10 minutes.



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### Cook the Steak

- After vegetables have roasted 5 minutes, 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.
- *If using NY strip steak, place a medium oven-safe pan over medium-high heat and add 1 tsp. olive oil to hot pan. Sear until browned, 2-3 minutes per side. Place pan in hot oven and roast until steak reaches a minimum internal temperature of 145 degrees, 9-12 minutes.*
- Remove steaks to a plate and tent with foil. Wipe pan clean and reserve.



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### Make the Sauce

- Return pan used to cook steaks to medium-high heat.
- Add **cream** to hot pan and bring to a boil.
- Once boiling, stir in **cheese**, **buttermilk dill seasoning**, and **chives**. Return to a boil and stir constantly until thickened, 30-60 seconds.
- Remove from burner.



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### Finish the Dish

- *If using NY strip steak, halve to serve.*
- Plate dish as pictured on front of card, spooning **sauce** over **steak**. Bon appétit!