



In your box

- 12 oz. Yukon Potatoes
- 5 oz. Asparagus
- .6 oz. Butter
- 1 oz. Chopped Green Hatch Chiles
- 1 oz. Shredded Oaxacan Cheese
- 1 tsp. Fajita Seasoning
- 4 fl. oz. Light Cream

Customize It Options

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



Premium Meal

Fajita-Butter Strip Steak

with hatch chile potato gratin and asparagus

NUTRITION per serving—Calories: 721, Carbohydrates: 38g, Fat: 39g, Protein: 53g, Sodium: 1355mg.
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 ● ● ●
Intermediate

Spice Level ● ● ● ●
Mild

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Colander, Small Oven-Safe Casserole Dish,
Medium Non-Stick Pan, Baking Sheet

👑 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**
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a small casserole dish with cooking spray
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **seasoning blend, cheese**



1

Start Potatoes and Prepare Ingredients

- Slice **potatoes** into ¼" rounds. Bring a medium pot with potatoes covered by lightly salted **water** to a boil over medium-high heat. Reduce to medium and simmer until softened, 5-7 minutes.
- Drain potatoes in a colander and return to pot.
- While potatoes cook, trim woody ends off **asparagus**.
- Pat **steak** dry, and season both sides with half the **seasoning blend** (reserve remaining for butter), ¼ tsp. **salt**, and a pinch of **pepper**.
- *If using filets mignon, follow same instructions and season same amount.*



2

Bake the Gratin

- Return pot with **potatoes** to medium-high heat. Add **cream** to hot pot. Bring to a boil and remove from burner.
- Gently stir in half the **cheese** (reserve remaining for topping gratin), **hatch chiles**, ¼ tsp. **salt**, and a pinch of **pepper**. Transfer potato mixture to prepared casserole dish and top with remaining cheese.
- Bake in hot oven until cheese is golden brown, 20-22 minutes.
- While gratin bakes, cook steak.



3

Sear the Steak

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak** to hot pan and cook undisturbed until browned, 2-3 minutes.
- Transfer steak, seared-side up, to one half of prepared baking sheet.
- *If using filets mignon, follow same instructions.*



4

Roast Asparagus and Finish Steak

- Add **asparagus** to empty half of baking sheet. Toss with ½ tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil into asparagus.
- Spread into a single layer. Roast in hot oven until asparagus is tender and **steak** reaches a minimum internal temperature of 145 degrees, 9-11 minutes.
- *If using filets mignon, follow same instructions and cook until steak reaches a minimum internal temperature of 145 degrees, 7-9 minutes.*
- While steak and asparagus roast, make butter.



5

Make Fajita Butter and Finish Dish

- In a mixing bowl, combine **butter** and remaining **seasoning blend**.
- Rest cooked **steak**, 5 minutes. Halve to serve. *If desired, cut halves into ½" slices.*
- Plate dish as pictured on front of card, topping steak with **fajita butter**. Bon appétit!