



In your box

- 2 Zucchini
- 2 oz. Shredded Cheddar Cheese
- .3 oz. Butter
- 1 Rosemary Sprig
- 1 Yellow Onion
- 2 tsp. Chimichurri Seasoning
- $\frac{2}{3}$ oz. Balsamic Glaze
- 2 Russet Potatoes
- 2 oz. Sour Cream

Customize It Options

- 12 oz. Sirloin Steaks
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Grass Fed Sirloin Steaks

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan, Baking Sheet, Medium Pot



Sirloin Steak with Balsamic Onion Jam

with roasted zucchini and cheddar mashed potatoes

NUTRITION per serving—Calories: 694, Carbohydrates: 52g, Fat: 31g, Protein: 51g, Sodium: 1421mg.
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
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
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove potato from meal bag and store at room temperature

Customize It Instructions

- If using **grass-fed sirloin steaks**, follow same instructions as sirloin steaks.
- If using **NY Strip steak**, follow same instructions as sirloin steaks in Step 1, Step 3, and Step 4, roasting in hot oven until steak reaches a minimum internal temperature of 145 degrees, 12-14 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin steaks in Step 1, Step 3, and Step 4, roasting in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.

Minimum Internal Temperature

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



1

Make the Potatoes

- Peel and cut **potatoes** into large chunks. Bring a medium pot with potato chunks covered by 4 cups **water** and 1 tsp. **salt** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve ½ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **cheese**, **sour cream**, half the potato cooking water, and a pinch of **salt**. Mash until smooth. *If too dry, add additional potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- While potatoes cook, prepare ingredients.



2

Prepare the Ingredients

- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- Halve and peel **onion**. Slice halves into thin strips.
- Stem and mince **rosemary**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



3

Start the Steak

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steaks** to hot pan and cook until browned, 2-3 minutes per side.
- Transfer steaks to one half of prepared baking sheet. *Steaks will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



4

Roast the Steak and Zucchini

- Place **zucchini** on empty half of baking sheet and toss with 1 tsp. **olive oil**, a pinch of **salt**, and **seasoning blend**.
- Spread zucchini into a single layer on its side. Roast in hot oven until zucchini is tender and **steaks** reach minimum internal temperature, 8-10 minutes.
- While steak roasts, make onion jam.



5

Make Onion Jam and Finish Dish

- Return pan used to cook steak to medium heat and add 1 tsp. **oil**. Add **onions** to hot pan and stir occasionally until tender and lightly browned, 6-8 minutes.
- Add 2 Tbsp. **water**, **butter**, and **rosemary**. Stir constantly until butter is melted, 30-60 seconds.
- Remove from burner and stir in **balsamic glaze** and a pinch of **pepper**.
- Plate dish as pictured on front of card, spooning onion jam (to taste) over **steak**. Bon appétit!