

**In your box**

8 oz. Broccolini  
2 Russet Potatoes  
1 Rosemary Sprig  
12 oz. Filets Mignon  
¼ fl. oz. Truffle Oil  
2 Tbsp. Mayonnaise  
2 Garlic Cloves  
½ oz. Grated Parmesan

**Customize It Options**

8 oz. Shrimp

**You will need**

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Mixing Bowl, Large Non-Stick Pan

**Premium Meal**

## Bistro Filet & Truffle Frites

with rosemary aioli and broccolini



NUTRITION per serving—Calories: 725, Carbohydrates: 41g, Fat: 43g, Protein: 45g, Sodium: 1234mg.  
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 &amp; Cook Time

40-50 min.

Cook Within

5 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 425 degrees
- Prepare a baking sheet with foil and generously coat with cooking spray
- Upon delivery, remove potato from meal bag and store at room temperature

## Customize It Instructions

- If adding on **shrimp**, pat dry and season with a pinch of **salt** and **pepper**. After broccolini has cooked, remove to a plate. Wipe pan clean and place over medium-high heat. Add 1 tsp. **olive oil**.
- Add shrimp to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.

### Minimum Internal Temperature

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



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### Start the Frites

- Cut **potatoes** into  $\frac{1}{4}$ " sticks and pat dry. Place on prepared baking sheet and toss with 1 Tbsp. **olive oil**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer on one half of baking sheet. Roast in hot oven, 17 minutes.
- Remove from oven. Potatoes will finish cooking in a later step.
- While potatoes roast, prepare ingredients.



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### Roast Garlic and Prepare Ingredients

- Halve **garlic**. Place garlic halves and 1 tsp. **olive oil** on a piece of foil and form a pouch around garlic. Place directly on oven rack, opening side up, and roast in hot oven until garlic is tender, 18-20 minutes.
- While garlic roasts, trim bottom end from **broccolini**. Cut into 3" pieces.
- Stem and mince **rosemary**.
- Pat **steaks** dry, and season both sides with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**.



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### Cook Steak and Finish Frites

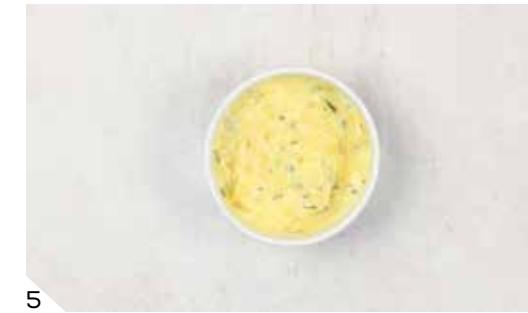
- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **steaks** to hot pan and sear undisturbed until browned, 2-3 minutes per side.
- Transfer steaks to empty half of baking sheet. Reserve pan; no need to wipe clean.
- Gently flip **potatoes**. Roast again until potatoes are browned and steaks reach minimum internal temperature, 7-10 minutes.
- Sprinkle cooked potatoes with **Parmesan** and **truffle oil** (to taste).
- While steak and potatoes roast, cook broccolini.



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### Cook the Broccolini

- Return pan used to cook steak to medium heat. Add **broccolini** to hot pan and stir occasionally until lightly charred, 4-6 minutes.
- Add  $\frac{1}{2}$  cup **water**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper**. Cover, and cook until tender, 3-4 minutes.
- Remove from burner.



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### Make Aioli and Finish Dish

- In a mixing bowl, mash **roasted garlic** until slightly chunky. Stir in **mayonnaise** and **rosemary** (to taste).
- Plate dish as pictured on front of card, topping **steaks** with **aioli**. Bon appetit!