



In your box

1 oz. Grated Parmesan
6 oz. Cremini Mushrooms
2 oz. Baby Spinach
½ tsp. Seasoned Salt Blend
1 oz. White Cooking Wine
1 oz. Goat Cheese
2 Russet Potatoes
4 fl. oz. Light Cream
4 tsp. Beef Demi-Glace

Customize It Options

12 oz. Sirloin Steaks
12 oz. Filets Mignon
14 oz. USDA Choice New York Strip
Steak (Serves 2)
28 oz. USDA Choice New York Strip
Steak (Serves 2)—Double Portion

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Large Non-Stick Pan,
2 Small Oven-Safe Casserole Dishes,
Medium Non-Stick Pan



Culinary Collection

Sirloin with Mushroom Demi-Glace

with goat cheese and spinach gratin

NUTRITION per serving—Calories: 693, Carbohydrates: 47g, Fat: 33g, Protein: 52g, Sodium: 1432mg.

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

40-50 min.

Cook Within

5 days

Difficulty Level

Expert

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
- Prepare two small casserole dishes with **cooking spray**
- Upon delivery, remove **potato** from meal bag and store at room temperature

Customize It Instructions

- If using **filet mignon**, follow same instructions as steaks in Steps 3 and 4, cooking over medium-high heat until filets reach minimum internal temperature, 5-8 minutes.
- If using **NY Strip steak**, prepare another baking sheet with foil and cooking spray. Follow same instructions as steaks in Step 3. In Step 4, sear over medium-high heat until browned, 2-3 minutes per side. Transfer to second baking sheet and roast until steak reaches minimum internal temperature, 9-12 minutes. Halve to serve.
- If using **double NY Strip steak**, follow same instructions as single NY strip steak, working in batches to sear and adding an extra pinch of salt when seasoning.

Minimum Internal Temperature

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



3

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Pat **steaks** dry, and season both sides with **seasoned salt** and a pinch of **pepper**.



1

Start the Gratin

- Peel and thinly slice **potatoes**.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add potato rounds and ¼ tsp. **salt** to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Working in batches, add **spinach** to hot pan. *Don't overcrowd the pan with spinach.* Stir occasionally until wilted, 2-3 minutes.
- Add **cream**, ¼ cup **water**, and a pinch of **salt**. Reduce heat to medium and cook until potatoes start to soften, 4-5 minutes.
- Remove from burner and stir in **Parmesan**.



2

Finish the Gratin

- Transfer **potato mixture** to prepared small casserole dishes. *For best results, use two ramekins. You may also use a medium casserole dish if necessary.* Top with **goat cheese** (crumble cheese with your hands, if necessary).
- Place dishes on prepared baking sheet to catch any drips and cover dishes with foil. Bake in hot oven until bubbling and potatoes are tender, 10-12 minutes.
- Carefully, remove foil from dishes. Bake again until golden brown, 8-10 minutes.
- While potatoes bake, prepare ingredients.



4

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.
- Remove from burner. Transfer steaks to a plate and tent with foil.
- Reserve pan; no need to wipe clean.



5

Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat and add **mushrooms** to hot pan.
- Cook undisturbed until mushrooms are browned, 4-5 minutes, stirring once halfway through.
- Add **wine** and **demi-glace**. Stir occasionally until liquid is reduced by half and mushrooms are tender, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, spooning sauce over **steaks**. Bon appétit!