



### In your box

- 2 tsp. Beef Demi-Glace
- 2 Garlic Cloves
- .3 oz. Butter
- 1 oz. Shredded Cheddar-Jack Cheese
- 12 oz. Fingerling Potatoes
- 8 oz. Brussels Sprouts
- ½ oz. Crumbled Bacon
- 6 Chive Sprigs
- 1 oz. Sour Cream

### Customize It Options

- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Filets Mignon
- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)

\*Contains: milk

### You will need

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



Culinary Collection

## New York Strip with Garlic Demi and loaded bacon fingerling potatoes

NUTRITION per serving—Calories: 766, Carbohydrates: 42g, Fat: 41g, Protein: 59g, Sodium: 1261mg.

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

35-45 min.

Cook Within

6 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 **400 degrees**
- ☐ Prepare a baking sheet with foil and cooking spray

## Customize It Instructions

- If using **filet mignon**, roast **potatoes** 17 minutes in Step 1. Follow same instructions as New York strip in Steps 2 and 3, roasting seared side up until filets reach minimum internal temperature, 12-14 minutes.
- If using **ribeye**, roast potatoes 19 minutes in Step 1. Follow same instructions as New York strip in Steps 2 and 3, cooking undisturbed on one side, 3-4 minutes. Roast seared side up until ribeye reaches minimum internal temperature, 10-12 minutes. Halve to serve
- If using **chicken**, roast potatoes 21 minutes in Step 1. Follow same instructions as New York strip in Steps 2-3, cooking undisturbed one side, 4-5 minutes. Roast seared side up until chicken reaches minimum internal temperature, 8-10 minutes.

Minimum Internal Temperature

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



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### Start the Potatoes

- Halve **potatoes** lengthwise.
- Place potatoes on one half of prepared baking sheet. Toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**, then arrange cut-side down on their side.
- Roast in hot oven, 15 minutes.
- Remove from oven. *Potatoes will finish cooking in a later step.*
- While potatoes bake, prepare ingredients.



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### Prepare the Ingredients

- Mince **chives**.
- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Mince **garlic**.
- Pat **NY strip** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



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### Cook Steak and Finish Potatoes

- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **steak** to hot pan. Sear on one side until browned, 2-3 minutes.
- Transfer to empty half of baking sheet, seared-side up. Reserve pan; no need to wipe clean.
- Flip **potatoes** cut-side up, and top with **bacon** and **cheese**. Roast again until cheese is melted and steak reaches a minimum internal temperature of 145 degrees, 10-12 minutes.
- Rest cooked steak, 3 minutes. If desired, slice into ½" pieces.
- While potatoes and steak roast, cook Brussels sprouts.



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### Cook the Brussels Sprouts

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **Brussels sprouts**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until tender and browned, 12-16 minutes.
- Remove from burner.



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### Make Sauce and Finish Dish

- While steak rests, return pan used to cook steak to medium heat and add 1 tsp. **olive oil**. Add **garlic** to hot pan and stir until aromatic, 30 seconds.
- Add ¼ cup **water** and **demi-glace**. Bring to a simmer. Once simmering, stir occasionally until thickened slightly, 1-2 minutes.
- Remove from burner and swirl in **butter** and a pinch of **pepper**.
- Plate dish as pictured on front of card, serving **steak** on sauce and topping **potatoes** with **sour cream** and **chives**. Bon appétit!