



In your box

- 6 Chive Sprigs
- ¼ oz. Sherry Vinegar
- 4 tsp. Beef Demi-Glace
- 1 oz. Crumbled Bacon
- 2 Russet Potatoes
- 1 oz. Shredded White Cheddar Cheese
- ½ tsp. Garlic Salt
- 8 oz. Green Beans
- .3 oz. Butter

Customize It Options

- 12 oz. Sirloin Steaks
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Filets Mignon
- 28 oz. Double Portion—USDA Choice New York Strip Steak (2 Steaks)
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 2 Medium Non-Stick Pans, Baking Sheet

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Culinary Collection



Sirloin Steak and Bacon Demi

with white cheddar potatoes and green beans

NUTRITION per serving—Calories: 727, Carbohydrates: 46g, Sugar: 6g, Fiber: 5g, Protein: 52g, Sodium: 1649mg, Fat: 41g, Saturated Fat: 16g
 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

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **filet mignon**, follow same instructions as steak in Steps 1 and 4, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.
- If using **14 oz. NY strip steak** or **28 oz. NY strip steak**, follow same instructions as steak in Steps 1 and 4, cooking in batches if necessary until strip steak reaches a minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as steak in Steps 1 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



1. Prepare the Ingredients

- Slice **potatoes** into ¼" rounds.
- Trim ends off **green beans**.
- Mince **chives**.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.



2. Roast the Potatoes

- Place **potato rounds** on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and top with **cheese**. Roast in hot oven until tender, 16-18 minutes.
- While potatoes roast, cook green beans.



3. Cook the Green Beans

- Place a medium non-stick pan over medium-high heat. Add **green beans**, **garlic salt**, and ¼ cup **water** to hot pan.
- Cover, and stir occasionally until green beans are tender and water is evaporated, 4-6 minutes.
- If green beans need more time, add 2 Tbsp. **water** and stir occasionally, 1-3 minutes.
- Remove from burner.
- While green beans cook, cook steaks.



4. Cook the Steaks

- Place another 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, 4-6 minutes per side.
- Transfer steaks to a plate and rest, 3 minutes. Keep pan over medium heat.



5. Make Sauce and Finish Dish

- Add **bacon**, **vinegar**, 2 Tbsp. **water**, and **demi-glace** to hot pan. Bring to a simmer.
- Once simmering, cook until thickened slightly, 2-3 minutes.
- Remove from burner and stir in **butter**.
- Plate dish as pictured on front of card, topping **steak** with sauce and garnishing **potatoes** with **chives**. Bon appétit!