



In your box

- 12 oz. Yukon Potatoes
- 8 oz. Brussels Sprouts
- .3 oz. Butter
- 1 tsp. Onion Salt
- 2 oz. Sherry Wine
- 2 tsp. Beef Demi-Glace
- 2 Garlic Cloves
- 4 oz. Light Cream
- 2 Tbsp. Sun-Dried Tomato Pesto

Customize It Options

- 20 oz. Lamb Loin Chops
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 12 oz. Filets Mignon

*Contains: milk

You will need

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



Culinary Collection

Lamb and Garlic Demi-Glace

with sun-dried tomato gratin with roasted Brussels sprouts

NUTRITION per serving—Calories: 947, Carbohydrates: 48g, Fat: 52g, Protein: 66g, Sodium: 1701mg.

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

50-60 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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Prepare two small casserole dishes with cooking spray
- Ingredient(s) used more than once: **onion salt**

Customize It Instructions

- If using **NY Strip Steak**, pat dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as lamb in Step 4, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Halve to serve.
- If using **filets mignon**, pat dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as lamb in Step 4, cooking until filets reach a minimum internal temperature of 145 degrees, 5-8 minutes per side.
- If using **ribeye**, pat dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as lamb in Step 4, cooking until steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Halve to serve.

Minimum Internal Temperature

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



1

Prepare Ingredients

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Slice **potatoes** into thin rounds.
- Put **garlic** on a small piece of foil and coat with 1 tsp. **olive oil**, Form a pouch around garlic, enclosing completely.
- Pat **lamb** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Start the Potatoes

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **potato rounds** and half the **onion salt** (reserve remaining for Brussels sprouts) to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Add **cream**, 2 Tbsp. **water**, and **pesto**. Reduce heat to medium, and cook until potatoes begin to get tender, 3-4 minutes.
- Remove from burner.



3

Finish Potatoes and Roast Brussels Sprouts

- Transfer **potato mixture** to prepared small casserole dishes. *For best results, use two ramekins.* Place dishes on prepared baking sheet and cover dishes with foil. Wipe pan clean and reserve.
- Place **Brussels sprouts** on empty half of baking sheet and toss with 2 tsp. **olive oil** and remaining **onion salt**. Spread into a single layer on their side.
- Place **garlic packet** on any empty spot on baking sheet.
- Roast in hot oven until Brussels sprouts are tender and deeply browned, 20-25 minutes.
- While potatoes and Brussels sprouts roast, cook lamb.



4

Cook the Lamb

- Return pan used to cook potatoes to medium heat and add 2 tsp. **olive oil**.
- Add **lamb chops** to hot pan and cook until browned and lamb chops reach a minimum internal temperature of 145 degrees, 5-6 minutes per side.
- Remove lamb to a plate and tent with foil. Wipe pan clean and reserve.



5

Make Sauce and Finish Dish

- Carefully remove **garlic** from foil packet. Crush with flat side of a knife and mince.
- Return pan used to cook lamb to medium-high heat. Add **sherry** and cook until liquid is reduced by half, 3-4 minutes.
- Add **demi-glace** and garlic and stir to combine. Remove from burner and swirl in **butter**.
- Plate dish as pictured on front of card, topping **sauce** with lamb. Bon appétit!