



In your box

- 12 oz. Fingerling Potatoes
- 4 oz. Cremini Mushrooms
- 1 Shallot
- 1 oz. Light Cream Cheese
- 2 Garlic Cloves
- 6 Chive Sprigs
- 1 oz. Shredded Parmesan Cheese
- 3 oz. Peas
- 1 oz. White Cooking Wine

Customize It Options

- 12 oz. Sirloin Steaks
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 24 oz. Sirloin Steaks—Double Portion

*Contains: milk

You will need

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



Culinary Collection

Sirloin Steak with Mushroom Duxelle Cream and garlic Parmesan frites with peas

NUTRITION per serving—Calories: 619, Carbohydrates: 46g, Fat: 27g, Protein: 49g, Sodium: 1213mg.

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

45-55 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
- Ingredient(s) used more than once: **garlic, chives**

Customize It Instructions

- If using **NY strip steak**, follow same instructions as sirloin steaks in Step 1. In Step 2, roast **potatoes** and **peas**, 3 minutes. Follow same instructions as sirloin steaks in Step 3, roasting until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes. Halve to serve.
- If using **ribeye**, follow same instructions as sirloin in Steps 1, 2, and 3, cooking until steaks reach a minimum internal temperature of 145 degrees, 7-9 minutes. Halve to serve.
- If using 24 oz. **sirloin steaks**, follow same instructions, working in batches if necessary and cooking until steaks reach a minimum internal temperature of 145 degrees.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Quarter **potatoes** lengthwise.
- Finely chop **mushrooms**.
- Mince **chives**.
- Peel and mince **shallot**.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Start the Frites

- Place **potatoes** on prepared baking sheet and toss with half the **garlic** (reserve remaining for sauce), 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer, cut side down. Roast in hot oven until browned, 12-15 minutes.
- Remove from oven. Carefully and gently push potatoes to one side. Spread into an even layer on their side and top with **peas**. *Potatoes will finish cooking in a later step.*
- After potatoes have cooked 5 minutes, start steaks.



3

Cook Steak and Finish Frites

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **steaks** to hot pan and cook until browned, 2-3 minutes per side.
- Transfer steaks to empty side of baking sheet. Wipe pan clean and reserve.
- Roast again until frites are tender and steaks reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- Rest cooked steaks at least 3 minutes. Tent with foil.
- While steaks and vegetables roast, make mushroom duxelle.



4

Make the Mushroom Duxelle

- Return pan used to cook steaks to medium heat and add 2 tsp. **olive oil**. Add **shallot** and remaining **garlic** to hot pan. Stir occasionally until softened, 1-2 minutes.
- Add **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir often until browned, 4-6 minutes.
- Add **white wine** and stir occasionally until liquid is almost completely evaporated, 2-3 minutes.
- Stir in ¼ cup **water** and **cream cheese**. Bring to a simmer. Once simmering, stir until cream cheese is melted and sauce is creamy, 1-2 minutes.
- Remove from burner and stir in **chives** (reserve a pinch for garnish).



5

Finish the Dish

- Plate dish as pictured on front of card, topping **steak** with **mushroom duxelle** and remaining **chives**, and garnishing **frites** with **Parmesan**. Bon appétit!