



#### In your box

- 1 oz. Goat Cheese
- 2 Russet Potatoes
- 8 oz. Carrot
- ½ oz. Walnut Halves
- 1 oz. Light Cream Cheese
- 4 tsp. Beef Demi-Glace
- 1 Shallot
- 1 ½ tsp. Pot Roast Seasoning
- .6 oz. Butter

#### Customize It Options

- 12 oz. Ranch Steaks
- 28 oz. USDA Choice New York Strip Steak-Double Portion (Serves 4)
- 12 oz. Filets Mignon
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 14 oz. USDA Choice New York Strip Steak (Serves 2)

\*Contains: milk, tree nuts (walnuts)

#### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, 2 Mixing Bowls, Medium Non-Stick Pan



Staff Pick

## Goat Cheese and Walnut Crusted Steak with Shallot Demi Sauce

with roasted carrots and pot roast oven fries

NUTRITION per serving—Calories: 773, Carbohydrates: 54g, Fat: 42g, Protein: 46g, Sodium: 1542mg.

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

6 days

Difficulty Level

Intermediate

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
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

### Customize It Instructions

- If using **NY strip steak**, follow same instructions as ranch steak in Steps 2 and 4, cooking until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.
- If using 28 oz. **NY strip steak**, follow same instructions as 14 oz. NY Strip Steak, working in batches if necessary.
- If using **filet mignon**, follow same instructions as ranch steak in Steps 2 and 4, cooking until filets reach a minimum internal temperature of 145 degrees, 5-8 minutes per side.
- If using **ribeye**, follow same instructions as ranch steak in Steps 2 and 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

### Start the Fries

- Cut **potatoes** into ½" fries and pat dry.
- Place potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer on one side and bake in hot oven until starting to brown, 15 minutes.
- Carefully remove from oven and gently flip. *Potatoes will finish cooking in a later step.*
- While potatoes roast, prepare ingredients.



2

### Prepare the Ingredients

- Peel and mince **shallot**.
- Coarsely chop **walnuts**.
- Peel, trim, and cut **carrot** into ¼" slices on an angle.
- In a mixing bowl, combine **cream cheese** and **goat cheese**. Set aside.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



3

### Roast Carrots and Finish Fries

- In another mixing bowl, combine **carrot** with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Add carrot to empty half of baking sheet and spread into a single layer. *Be careful! Baking sheet will be hot.*
- Roast again until **potatoes** are golden brown and carrots are tender, 15-17 minutes.
- While potatoes and carrots roast, cook steaks.



4

### Cook the Steaks

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steaks** to hot pan and sear undisturbed until browned on one side, 5-7 minutes.
- Flip, and top evenly with **goat cheese mixture**. Cook, 3 minutes.
- Cover pan, and cook until cheese is melted and steaks reach a minimum internal temperature of 145 degrees, 2-4 minutes.
- Transfer steaks to a plate and rest 5 minutes. Reserve pan; no need to wipe clean.
- While steaks rest, make sauce.



5

### Make Sauce and Finish Dish

- Return pan used to cook steaks to medium heat and add 1 tsp. **olive oil**. Add **shallot** and stir constantly until softened, 1-2 minutes.
- Add **demi-glace** and 2 Tbsp. **water**. Bring to a simmer, stirring occasionally. Once simmering, remove from burner and stir in **butter**.
- Plate dish as pictured on front of card, placing **steaks** on shallot-demi sauce, and garnishing steaks with **walnuts**. Bon appétit!