



#### In your box

- 2 Garlic Cloves
- ½ oz. Dijon Mustard
- 1 oz. Butter
- 6 oz. Broccoli Florets
- 1 oz. Grated Parmesan
- 2 Russet Potatoes
- .7 oz. Cherry Preserves
- 2 tsp. Meatloaf Seasoning

#### Customize It Options

- 12 oz. Sirloin Steaks
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Filets Mignon

\*Contains: milk

#### You will need

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



## Sirloin Steak with Cherry Mostarda and pommes anna with broccoli

NUTRITION per serving—Calories: 686, Carbohydrates: 49g, Fat: 33g, Protein: 48g, Sodium: 1458mg.

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

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
- Ingredient(s) used more than once: **Parmesan**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

### Customize It Instructions

- If using **NY strip steak**, follow same instructions as sirloin steak in Steps 1 and 4, roasting until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes. Halve to serve.
- If using **filets mignon**, follow same instructions as sirloin steak in Steps 1 and 4.

Minimum Internal Temperature

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



1

### Prepare Ingredients and Make Cherry Mostarda

- Peel and thinly slice **potatoes**.
- Cut **broccoli** into bite-sized pieces.
- Mince **garlic**.
- In a mixing bowl, thoroughly combine **Dijon** and **cherry preserves**. *If sauce is too thick, add water, 1 tsp. at a time, until desired consistency is reached.* Set aside.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



2

### Prepare the Potatoes

- Place a small oven-safe non-stick pan over medium heat. Add **garlic** and **butter** to hot pan and stir constantly until butter is melted and garlic is aromatic, 1-2 minutes.
- Remove from burner. Transfer half the garlic butter to another mixing bowl. Reserve remaining in pan.
- To bowl with garlic butter, add half the **Parmesan** (reserve remaining for topping), 1 tsp. **olive oil**, **seasoning blend**, and a pinch of **salt** and **pepper** and thoroughly combine. Add **potatoes** and toss or gently stir until coated.



3

### Roast the Potatoes

- Place a **potato slice** on outer edge of pan. Shingle half the potato slices in a circle around the edge, tucking last potato under the first. Continue until a single layer covers bottom of pan.
- Sprinkle with remaining **Parmesan**. Layer again with remaining potato slices. *You may not have a full second layer.*
- Place pan in hot oven and roast until potatoes are tender and golden brown, 25-30 minutes.
- Once potatoes have roasted 10 minutes, cook steaks.



4

### Cook the Steaks

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steaks** to hot pan and sear undisturbed until browned, 2-3 minutes per side.
- Transfer seared steaks to prepared baking sheet. Wipe pan clean and reserve.
- Roast until steaks reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- Rest cooked steaks at least 3 minutes.
- While steaks roast, cook broccoli.



5

### Cook Broccoli and Finish Dish

- Return pan used to sear steaks to medium heat and add 2 tsp. **olive oil**.
- Add **broccoli**, 2 Tbsp. **water**, and a pinch of **salt** and **pepper** to hot pan. Cover, and stir occasionally until tender, 5-7 minutes.
- *If broccoli needs more time, add 2 Tbsp. **water** and continue cooking, 2-3 minutes.*
- Remove from burner.
- Plate dish as pictured on front of card, topping **steak** with **cherry mostarda**. Bon appétit!