



### In your box

1 oz. Grated Parmesan  
4 tsp. Beef Demi-Glace  
6 oz. Cremini Mushrooms  
2 oz. Baby Spinach  
4 oz. Light Cream  
1 oz. Goat Cheese  
2 Russet Potatoes  
1 oz. White Cooking Wine  
½ tsp. Seasoned Salt Blend

### Customize It Options

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

\*Contains: milk

### You will need

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



Culinary Collection

## Sirloin and Mushroom Demi-Glace

with goat cheese and spinach gratin

NUTRITION per serving—Calories: 778, Carbohydrates: 47g, Fat: 42g, Protein: 51g, Sodium: 1430mg.

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 **425 degrees**
- Prepare a baking sheet with foil
- Prepare two small casserole dishes with **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 sirloin in Steps 3 and 4, cooking until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.
- If using **filet mignon**, follow same instructions as sirloin in Steps 3 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 sirloin in Steps 3 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°



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### Start the Gratin

- Peel and cut **potatoes** into ¼" rounds.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add potato rounds and ¼ tsp. **salt** to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Working in batches, add **spinach** to hot pan. Don't overcrowd pan. Stir occasionally until wilted, 2-3 minutes.
- Add **cream**, ¼ cup **water**, and a pinch of salt. Reduce heat to medium and cook until potatoes start to soften, 4-5 minutes.
- Remove from burner and stir in **Parmesan**.



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### Finish the Gratin

- Transfer **potato mixture** to prepared small casserole dishes. For best results, use two ramekins. You may also use a medium casserole dish if necessary. Top with **goat cheese** (crumbling with your hands, if necessary). Rinse pan clean and reserve.
- Place dishes on prepared baking sheet to catch any drips. Cover dishes with foil. Bake in hot oven until bubbling and potatoes are tender, 10-12 minutes.
- Carefully, remove foil from dishes. Bake again until golden brown, 8-10 minutes.
- While potatoes bake, prepare ingredients.



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### Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Pat **steaks** dry, and season both sides with **seasoned salt** and a pinch of **pepper**.



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### Cook the Steaks

- Return pan used to cook gratin to medium heat and add ½ tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove from burner. Transfer steaks to a plate and tent with foil. Reserve pan; no need to wipe clean.



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### Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat.
- Add **mushrooms** to hot pan. Cook undisturbed until mushrooms are browned, 4-5 minutes, stirring once halfway through.
- Add **wine** and **demi-glace**. Stir occasionally until liquid is reduced by half and mushrooms are tender, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, spooning sauce over **steak**. Bon appétit!