



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°



1

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**.



2

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.



3

Prepare the Ingredients

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



4

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.



5

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!