



In your box

- 3 Thyme Sprigs
- 2 Garlic Cloves
- .42 oz. Mayonnaise
- ⅔ oz. Balsamic Glaze
- 1 tsp. Onion Salt
- 1 oz. Butter
- 1 Puff Pastry Dough Square
- ½ oz. Grated Parmesan
- 12 oz. Brussels Sprouts

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Medium Non-Stick Pan, Small Non-Stick Pan, Mixing Bowl, Baking Sheet



Culinary Collection

Steak and Garlic Thyme Butter

with balsamic Brussels sprouts and Parmesan twists

NUTRITION per serving—Calories: 631, Carbohydrates: 25g, Fat: 40g, Protein: 45g, Sodium: 1501mg.

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
- Ingredient(s) used more than once: **onion salt**
- Refrigerate **puff pastry** until ready to use

Customize It Instructions

- If using **NY Strip Steak**, follow same instructions as sirloin steaks in Steps 1 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 sirloin steaks in Steps 1 and 4, working in batches if necessary, and cooking until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.
- If using **ribeye**, follow same instructions as sirloin steaks in Steps 1 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

Prepare the Ingredients

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Thinly slice **garlic**.
- Halve **thyme sprigs**.
- Remove **puff pastry** from refrigerator. Remove any paper from puff pastry. Cut lengthwise into four evenly-sized pieces. Refrigerate until ready to use.
- Pat **steaks** dry, and season both sides with half the **onion salt** (reserve remaining for Brussels sprouts).



2

Start the Brussels Sprouts

- Toss **Brussels sprouts** with 1 tsp. **olive oil** and remaining **onion salt** on prepared baking sheet. Massage oil and seasoning into Brussels sprouts.
- Spread into a single layer, cut side down, on one side of baking sheet. Roast in hot oven, 9 minutes.
- Remove from oven. *Brussels sprouts will finish cooking in a later step.*
- While Brussels sprouts roast, prepare Parmesan twists.



3

Bake Parmesan Twists and Finish Brussels Sprouts

- Combine **mayonnaise** and 2 tsp. **water** in a mixing bowl. Remove **puff pastry strips** from refrigerator.
- On a clean work surface, brush or gently spoon mayonnaise mixture on one side of pastry strips, covering entire strip. Gently press on half the **Parmesan**. Flip pastry strips and repeat entire process on second side, finishing with a pinch of **salt**.
- Holding both ends, gently twist pastry strip twice, making two loops. Place twist on empty half of baking sheet, pressing ends down gently to keep in place. Repeat with remaining strips.
- Bake until twists are golden brown and **Brussels sprouts** are browned, 10-12 minutes.
- While twists and Brussels sprouts bake, cook steaks.



4

Cook the Steaks

- Place a medium non-stick pan over medium heat and add 1 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. Rest at least 3 minutes.
- While steaks rest, make butter.



5

Make Butter and Finish Dish

- Place a small non-stick pan over medium-low heat. Add **butter** and 1 tsp. **olive oil** to hot pan and let melt, 1-2 minutes.
- Add **garlic** and **thyme sprigs**. Stir often until garlic is softened, 1-2 minutes. *If garlic begins to brown, remove from heat immediately.*
- Remove from burner. Carefully remove thyme sprigs and reserve.
- Plate dish as pictured on front of card, topping **steak** with garlic butter and drizzling **Brussels sprouts** with **balsamic glaze**. Serve with thyme sprigs for decoration, if desired. Bon appétit!