



In your box

- 1 oz. Roasted Garlic & Herb Butter
- 2 tsp. Fajita Seasoning
- 2 tsp. Beef Demi-Glace
- 12 oz. Yukon Potatoes
- ¼ oz. Cilantro
- 5 oz. Corn Kernels
- 2 oz. Light Cream Cheese

Customize It Options

- 12 oz. Sirloin Steaks
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Filets Mignon
- 28 oz. USDA Choice New York Strip Steak (Serves 2)–Double Portion
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Large Non-Stick Pan, Medium Non-Stick Pan, Baking Sheet



Staff Pick

Steak with Garlic and Herb Demi

with fajita corn and potatoes

NUTRITION per serving—Calories: 745, Carbohydrates: 50g, Fat: 43g, Protein: 44g, Sodium: 1316mg.

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

45-55 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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**

Customize It Instructions

- If using **NY strip steak** or **28 oz. NY strip steak** follow same instructions as sirloin steak in Steps 1 and 3, cooking in batches if necessary until steak reaches a minimum internal temperature 145 degrees, 9-11 minutes per side. Halve to serve.
- If using **ilet mignon**, follow same instructions as sirloin steak in Steps 1 and 3, cooking until filets reach a minimum internal temperature of 145 degrees, 5-8 minutes per side.
- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instruction as sirloin steak in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

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



1

Roast the Potatoes

- Cut **potatoes** into 1" dice.
- Place diced potatoes on prepared baking sheet and toss with 2 tsp. **olive oil** and ¼ tsp. **salt**.
- Spread into a single layer and roast in hot oven until tender, 20-24 minutes.
- While potatoes roast, prepare ingredients.



2

Prepare the Ingredients

- Coarsely chop **cilantro** (no need to stem).
- Pat **steak** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



3

Cook the Steak

- 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 steaks to a plate. Reserve pan; no need to wipe clean.
- While steak cooks, cook fajita corn.



4

Make the Fajita Corn

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **corn** to hot pan and cook undisturbed until warm, 3-4 minutes, stirring once halfway through.
- Add ½ cup **water**, **fajita seasoning**, and **cream cheese**. Stir until cream cheese is melted, 1-2 minutes.
- Remove from burner. Stir in **roasted potatoes** and **cilantro** (reserve a pinch for garnish).



5

Make Sauce and Finish Dish

- Return pan used to cook steaks to medium heat. Add **demi-glace** and 2 Tbsp. **water** and bring to a simmer.
- Once simmering, remove from burner. Swirl in **butter** until combined.
- Plate dish as pictured on front of card, topping **steak** with sauce and **fajita corn** with reserved **cilantro**. Bon appétit!