



In your box

- .6 oz. Butter
- 2 Garlic Cloves
- 4 oz. Buttermilk Biscuit Mix
- 8 oz. Asparagus
- 6 Chive Sprigs
- 1 oz. Shredded Cheddar Cheese
- 1 tsp. Chimichurri Seasoning

Customize It Options

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

*Contains: milk, wheat

You will need

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



Greatest Hits

Steak with Chimichurri Butter

with asparagus and garlic cheddar biscuits

NUTRITION per serving–Calories: 660, Carbohydrates: 45g, Fat: 35g, Protein: 42g, Sodium: 1568mg.

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

35-45 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**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and generously spray with **cooking spray**

Customize It Instructions

- If using **14 oz. NY strip steak** and **28 oz. NY strip steak**, follow same instructions as ranch steak in Steps 1 and 3, cooking in batches if necessary and searing until browned, 2-3 minutes per side. Roast until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes. Halve to serve.
- If using **filets mignon**, follow same instructions as ranch steak in Steps 1 and 3, searing until browned, 2-3 minutes per side, then roasting until filets reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- If using **chicken breasts**, follow same instructions as ranch steak in Steps 1 and 3, searing until browned, 2-3 minutes per side, then roasting until chicken reaches a minimum internal temperature, 10-12 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Mince **chives**.
- Trim woody ends off **asparagus**.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Start the Biscuits

- Combine **biscuit mix**, ¼ cup **water**, **cheese**, **chives**, and **garlic** in a mixing bowl. Stir until a sticky dough forms.
- Form dough into four equally-sized balls. Place dough balls on one half of prepared baking sheet, leaving 3" space in between. Leave space for steaks and asparagus.
- Bake in hot oven until biscuits begin to rise, 9-11 minutes.
- Remove from oven. *Biscuits will finish baking in a later step.*
- While biscuits bake, sear steaks.



3

Roast Steaks and Asparagus and Finish Biscuits

- 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 empty space on baking sheet. Add **asparagus** to baking sheet and toss with ½ tsp. olive oil and a pinch of **salt** and **pepper**. *Baking sheet will be hot! Use a utensil.*
- Roast until biscuits are golden brown and steaks reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- While steaks roast, make chimichurri butter.



4

Make the Chimichurri Butter

- Combine **butter** and **chimichurri seasoning** (to taste) in another mixing bowl. Set aside.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **steak** with **chimichurri butter**. Bon appétit!