



In your box

5 oz. Asparagus
½ tsp. Garlic Salt
2 Tbsp. Italian Panko Blend
3 oz. Shiitake Mushrooms
1 Russet Potato
1 oz. Grated Parmesan
.84 oz. Mayonnaise
1 oz. Lemon Garlic Herb Butter

Customize It Options

12 oz. Sirloin Steaks
32 oz. USDA Choice Boneless Ribeye Steak (Serves 2)–Double Portion
16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
14 oz. USDA Choice New York Strip Steak (Serves 2)
13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Microwave-Safe Bowl, Baking Sheet, Medium Non-Stick Pan, 3 Mixing Bowls



Culinary Collection

Shiitake Sirloin Steak and Lemon Hollandaise

with asparagus and crispy Parmesan potatoes

NUTRITION per serving—Calories: 725, Carbohydrates: 25g, Fat: 47g, Protein: 44g, Sodium: 1720mg.

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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potato** from meal bag and store at room temperature

Customize It Instructions

- If using **NY Strip Steak**, follow same instructions as sirloin in Steps 1 and 3, cooking until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.
- If using **16 oz. ribeye** or **32 oz. ribeye**, follow same instructions as sirloin in Steps 1 and 3, cooking in batches if necessary, until steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 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

Prepare the Ingredients

- Trim woody ends off **asparagus**.
- Peel and slice **potato** into ¼" rounds.
- Stem **mushrooms** and halve caps. (Quarter if larger than 2" in diameter.)
- In a mixing bowl, combine **Parmesan** and **panko**. Set aside.
- Place **butter** in a microwave-safe bowl. Microwave until melted, 20 seconds. Let cool, at least 5 minutes.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Roast the Vegetables

- In another mixing bowl, combine **potato rounds**, **Parmesan-panko mixture**, 1 tsp. **olive oil**, **garlic salt**, and a pinch of **salt** and **pepper** until rounds are coated.
- Place potato rounds on prepared baking sheet. Spread into a single layer on one side (some overlap is OK). Roast in hot oven, 10 minutes.
- Carefully, remove from oven. Place **asparagus** and **mushrooms** on empty side, keeping them separate. *Baking sheet will be hot! Use a utensil.* Season both with 1 tsp. olive oil, ¼ tsp. salt, and a pinch of pepper. Spread into single layers on their sides.
- Roast in hot oven until tender, 8-12 minutes.
- While vegetables roast, cook steaks.



3

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 steaks to a plate and rest, 3 minutes. Tent with foil.



4

Make the Hollandaise Sauce

- If **butter** has resolidified, microwave again, 10 seconds.
- In another mixing bowl, thoroughly combine **mayonnaise** with 1 tsp. **water**.
- Add cooled **butter** to mayonnaise-water mixture and whisk or stir vigorously until smooth and creamy.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **steaks** with **mushrooms** and **hollandaise sauce**. Bon appétit!