



In your box

- 12 oz. Yukon Potatoes
- 1 Tbsp. Sun-Dried Tomato Pesto
- 4 oz. Light Cream
- 2 Garlic Cloves
- .3 oz. Butter
- 8 oz. Broccoli Florets
- 2 tsp. Beef Demi-Glace
- 2 oz. Sherry Wine
- 1 tsp. Onion Salt

Customize It Options

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

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 2 Small Oven-Safe Casserole Dishes, Baking Sheet, Medium Non-Stick Pan



Culinary Collection

Sirloin and Sherry Demi-Glace

with sun-dried tomato gratin with roasted broccoli

NUTRITION per serving—Calories: 762, Carbohydrates: 45g, Fat: 44g, Protein: 43g, Sodium: 1570mg.

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

50-60 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 and cooking spray
- Prepare two small casserole dishes with cooking spray
- Ingredient(s) used more than once: **onion salt**

Customize It Instructions

- If using **28 oz. NY strip steak** or **NY strip steak**, follow same instructions as sirloin steak in Steps 1 and 4, cooking in batches if necessary until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 4, 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 Ingredients

- Cut **broccoli** into bite-sized pieces.
- Slice **potatoes** into ¼"-thick rounds.
- Put **garlic** on a small piece of foil and coat with 1 tsp. **olive oil**. Form a pouch around garlic, enclosing completely.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Start the Gratin

- Place a medium non-stick pan over medium-high heat and add ½ tsp. **olive oil**.
- Add **potato rounds** and half the **onion salt** (reserve remaining for broccoli) to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Add **cream**, 2 Tbsp. **water**, and **pesto**. Reduce heat to medium, and cook until potatoes start to soften, 3-4 minutes.
- Remove from burner.



3

Finish Gratin and Roast Broccoli

- Transfer **potato mixture** to prepared small casserole dishes. *For best results, use two ramekins. You may also use one medium casserole dish.* Place dishes on prepared baking sheet and cover with foil. Wipe pan clean and reserve.
- Place **broccoli** on empty half of baking sheet and toss with 1 tsp. **olive oil** and remaining **onion salt**. Spread into a single layer on their side.
- Place **garlic packet** on any empty spot on baking sheet.
- Roast in hot oven until broccoli is tender and browned in places, 20-25 minutes.
- While potatoes and broccoli roast, cook steaks.



4

Cook the Steaks

- Return pan used to cook potatoes to medium heat. Add ½ tsp. **olive oil** and **steaks** to hot pan.
- Cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove steaks to a plate and tent with foil. Wipe pan clean and reserve.



5

Make Sauce and Finish Dish

- Carefully remove **roasted garlic** from foil packet. Crush with flat side of a knife and mince.
- Return pan used to cook steaks to medium-high heat. Add **sherry** to hot pan and cook until liquid is reduced by half, 3-4 minutes.
- Add **demi-glace** and garlic and stir to combine. Remove from burner and swirl in **butter**.
- Plate dish as pictured on front of card, placing **steaks** on sauce. Bon appétit!