



### In your box

- 1 oz. Butter
- 1 Shallot
- 2 Russet Potatoes
- 8 oz. Brussels Sprouts
- 2 oz. Red Cooking Wine
- 4 tsp. Beef Flavor Demi-Glace Concentrate

### Customize It Options

- 12 oz. Sirloin Steaks
- 14 oz. Duroc Boneless Pork Chops
- 12 oz. Filets Mignon
- 12 oz. Boneless Skinless Chicken Breasts

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Large Oven-Safe Non-Stick Pan, Medium Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

## Classic Meal Kit



# Sirloin Steak and Brown Butter Bordelaise

with Brussels sprouts and roasted potatoes

NUTRITION per serving—Calories: 820, Carbohydrates: 51g, Sugar: 7g, Fiber: 6g, Protein: 43g, Sodium: 1330mg, Fat: 47g, Saturated Fat: 18g  
 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

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **shallot**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature
- Refer to minimum internal temperature chart on front of card for your protein



## Customize It Instructions

- 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.
- If using **pork chops**, follow same instructions as sirloin in Steps 1 and 4, cooking until pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **filets mignon**, follow same instructions as sirloin in Steps 1 and 4, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.

### 1. Prepare the Ingredients

- Peel **potatoes**, quarter lengthwise, and cut into 1" chunks.
- Trim bottoms off **Brussels sprouts** and halve. (Quarter if larger than a ping-pong ball.)
- Peel and halve **shallot**. Slice one half into rounds and mince other half.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.

### 2. Roast the Potatoes

- Place a large oven-safe non-stick pan over medium-high heat. Add 1 Tbsp. **olive oil** and **potato chunks** to hot pan. Stir occasionally, 1 minute.
- Cover, and reduce heat to medium. Cook, 5 minutes, stirring once halfway through.
- Uncover, and place pan in hot oven. Roast until golden brown and tender, 18-20 minutes, stirring once halfway through.
- Carefully remove from oven. *Pan handle will be hot! Use an oven mitt.* Season with ¼ tsp. **salt** and a pinch of **pepper**.
- While potatoes roast, roast Brussels sprouts.



### 3. Roast the Brussels Sprouts

- Place **Brussels sprouts** and **shallot rounds** 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 and browned, 15-18 minutes.
- While Brussels sprouts roast, cook steaks.



### 4. Cook the Steaks

- Place a medium non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil** and **steaks** to hot pan and cook until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove steaks to a plate. Rest, 3 minutes. Reserve pan; no need to wipe clean.



### 5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-low heat. Add half the softened **butter** (reserve remaining for off-heat). Stir occasionally until butter smells "nutty," turns golden, and brown flecks appear, 4-6 minutes.
- Add 2 Tbsp. **minced shallot** and cook until aromatic, 30 seconds.
- Add **wine**, **demi-glace**, and 1/3 cup **water**. Increase heat to medium-high and cook until slightly thickened, 1-3 minutes.
- Remove from burner and stir in remaining butter.
- Plate dish as pictured on front of card, topping sauce with **steak**. Bon appétit!