



Sirloin Steak with Marsala Mushroom Sauce

AND ROCKEFELLER MASHED POTATOES

Express Plus



Prep & Cook Time

15-20 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Medium Non-Stick Pans

Ingredients

1 fl. oz. Marsala Wine
12 oz. Sirloin Steaks
¼ oz. Flour
4 oz. Cremini Mushrooms
10 oz. Mashed Potatoes
2 oz. Baby Spinach
.3 oz. Butter
2 Garlic Cloves
2 tsp. Chicken Broth Concentrate

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23720

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **garlic**
- Refer to minimum internal temperature chart on front of card for your protein



1. Cook the Steaks

- Pat **steaks** dry, and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add 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 from burner. Transfer steaks to a plate. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While steaks cook, continue recipe.



2. Prepare the Ingredients

- Thinly slice **mushrooms**.
- Mince **garlic**.



3. Make the Mashed Potatoes

- Place another medium non-stick pan over medium-low heat and add 1 tsp. **olive oil**.
- Add **spinach** and half the **garlic** (reserve remaining for sauce) to hot pan. Stir often until spinach is wilted, 30-60 seconds.
- Add **mashed potatoes** and a pinch of **salt**. Stir vigorously until combined and heated through, 1-2 minutes.
- Remove from burner.



4. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium heat. Add 2 tsp. **olive oil** and remaining **garlic** to hot pan. Stir constantly until fragrant, 30-45 seconds.
- Add **mushrooms** and a pinch of **salt** and **pepper**. Cook until slightly softened, 2-3 minutes.
- Add **flour** and stir constantly until no dry flour remains. Add **wine**, **chicken base**, and $\frac{1}{4}$ cup **water**. Bring to a simmer. Once simmering, stir occasionally until thickened, 2-3 minutes.
- Remove from burner. Stir in **butter** until melted and combined, 30-45 seconds.
- Plate dish as pictured on front of card, topping **steak** with sauce. Bon appétit!