

Sirloin Steak with Marsala Mushroom Sauce

AND ROCKEFELLER MASHED POTATOES

Express Plus

Prep & Cook Time	
15-20 MIN	
Diffi seelsee I seesal	

Cook Within
4 DAYS

.

You Will Need

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

Difficulty Level Spice Level INTERMEDIATE NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood	
160°	Groun	d 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.

Ingredients

1 fl. oz. Marsala Wine
12 oz. Sirloin Steaks
1/4 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

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

Before You Cook

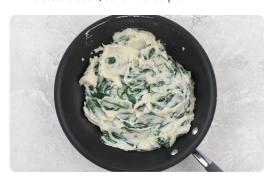
All cook times are approximate based on testing.

- 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



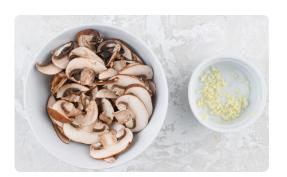
1. Cook the Steaks

- Pat steaks dry, and season both sides with 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-
- 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.



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.



2. Prepare the Ingredients

- Thinly slice mushrooms.
- Mince garlic.



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 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!

