



#### In your box

- 2 oz. Light Cream Cheese
- .6 oz. Butter
- 1 Russet Potato
- 4 Garlic Cloves
- 6 oz. Asparagus
- 3 oz. Prosciutto
- 2 Filets Mignon
- 3 Thyme Sprigs
- ½ oz. Grated Parmesan Cheese
- 2 oz. Spinach

CONTAINS milk



## Filet Mignon and Prosciutto-Wrapped Asparagus with spinach mashed potatoes

NUTRITION per serving—Calories: 735, Carbohydrates: 38g, Fat: 39, Protein: 50g, Sodium: 1390mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**45-55 min.**

Cook Within  
**6 days**

Difficulty Level ● ● ○  
**Intermediate**

Spice Level ○ ○ ○  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Medium Pot, Colander, 2 Mixing Bowls,  
Medium Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Set **cream cheese** and **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic**, **Parmesan**



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### Mash Potato and Roast Garlic

- Peel and cut **potato** into 1" dice. Bring a medium pot with potato covered by **lightly salted water** to a boil. Reduce to a simmer, and cook until potatoes are fork-tender, 15-18 minutes.
- Drain in a colander, transfer to a mixing bowl, and mash until smooth. Reserve pot; no need to wipe clean.
- While potatoes simmer, place **garlic** on a small piece of foil and toss with ½ tsp. **olive oil**. Form a foil pouch around garlic. Place directly on oven rack, opening side up, and roast until garlic is lightly browned and tender, 12-15 minutes.
- Carefully, open packet and transfer roasted garlic to another mixing bowl. Mash into a paste.
- While garlic roasts, wrap asparagus.



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### Roast the Asparagus

- Trim woody ends off **asparagus**. Place asparagus on prepared baking sheet and drizzle with 1 tsp. **olive oil**. Spread into a single layer and roast 5 minutes. *Asparagus will finish cooking in a later step.*
- While asparagus roasts, sear steak.



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### Sear Steaks and Make Butter

- Place a medium non-stick pan over medium-high heat. Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**. Add 1 tsp. **olive oil** and steaks to hot pan. Sear undisturbed until browned, 2-3 minutes per side.
- Remove from burner.
- Stem and mince **thyme**.
- Set aside half the **roasted garlic**. In bowl with remaining garlic, combine **butter**, thyme, and a pinch of **Parmesan** (reserve remaining for potato).



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### Finish Asparagus and Steaks

- Transfer **steaks** to other half of prepared baking sheet.
- Roast until steaks reach a minimum internal temperature of 145 degrees and **asparagus** is lightly browned and tender, 6-10 minutes. Transfer cooked asparagus to a plate to cool.
- When asparagus is cool enough to handle, divide into four bundles and wrap each bundle in one prosciutto slice. *Remaining prosciutto can be saved for another use.*
- While asparagus and steak finish, finish mashed potatoes.



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### Finish the Mashed Potatoes

- Return pot used to boil potato to medium heat. Coarsely chop **spinach**. Add 1 tsp. **olive oil** and spinach to hot pot. Cook until spinach begins to wilt, 30-60 seconds.
- Add **cream cheese**, 3 Tbsp. **water**, remaining **Parmesan**, and remaining **garlic**. Stir until cream cheese is fully incorporated.
- Add **mashed potato**, ¼ tsp. **salt**, and a pinch of **pepper**. Combine and remove from burner.
- Plate dish as pictured on front of card. Bon appétit!