



Tenderloin Steaks and Easy Scalloped Potatoes

with Herby Mushrooms and Brussels Sprouts

Thanksgiving

45 Minutes



Tenderloin Steak
340 g | 680 g



Yellow Potato
500 g | 1000 g



Mixed Mushrooms
200 g | 400 g



Brussels Sprouts
170 g | 340 g



Parsley and Thyme
14 g | 14 g



Yellow Onion
½ | 1



Cream
113 ml | 237 ml



Garlic Salt
1 tsp | 2 tsp



Beef Broth Concentrate
1 | 2



Parmesan Cheese, shredded
¼ cup | ½ cup



Cream Sauce Spice Blend
2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Start scalloped potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ¼-inch-thick rounds.
- Peel, then cut **half the onion** (use whole onion for 4 ppl) into ¼-inch pieces.
- Heat a medium oven-proof pan (large pan for 4 ppl) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter, onions, half the Cream Sauce Spice Blend** and **half the garlic salt**. Stir until **onions** are coated, 1 min.
- Add **cream** and ½ **cup** (1 cup) **water**. Stir to combine.
- Add **potatoes**, then arrange in an even layer. Bring to a boil over high heat.

2



Bake scalloped potatoes and prep

- Once boiling, remove from heat, then sprinkle **Parmesan** over top. (**NOTE:** If you don't have an oven-proof pan, carefully transfer potato mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl].)
- Bake in the **middle** of the oven until **potatoes** are tender and golden-brown, 22-28 min.
- Meanwhile, thinly slice **Brussels sprouts**.
- Thinly slice **mushrooms**.
- Strip **half the thyme leaves** from stems (use all for 4 ppl), then finely chop.
- Roughly chop **parsley**.

3



Cook steaks

- Pat **steaks** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steaks** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 4-6 min.**
- When **steaks** are done, transfer to a plate. Loosely cover with foil and set aside to rest for 5 min.

4



Cook veggies

- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then **mushrooms** and **half the thyme**. Cook, stirring often, until **mushrooms** are golden-brown, 5-6 min.
- Add **Brussels sprouts** and **2 tbsp** (¼ **cup**) **water**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **Brussels sprouts** are tender and water is absorbed, 5-6 min.
- Remove from heat, then sprinkle **half the parsley** over **veggies**.

5



Make gravy

- Meanwhile, heat a medium pot over medium heat.
- When hot, add **1 tbsp** (2 **tbsp**) **butter, remaining thyme** and **remaining Cream Sauce Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Whisk in ¾ **cup** (1 ½ **cup**) **water** and **broth concentrate**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, whisking occasionally, until **gravy** thickens, 3-6 min.
- Whisk in any **resting juices** from the plate with **steaks**. Season with **pepper**.

6



Finish and serve

- When **scalloped potatoes** are done, carefully remove from the oven and let rest for at least 5 min. (**NOTE:** The pan's handle will be very hot.)
- Divide **steaks, scalloped potatoes** and **veggies** between plates.
- Spoon **gravy** over **steaks**.
- Sprinkle **remaining parsley** over top.

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.