



# Bistro-Style Steak and Easy Béarnaise Sauce

with Herby Potatoes and Caesar Salad

Striploin Special

35 Minutes



Striploin Steak  
370 g | 740 g



Red Potato  
350 g | 700 g



Parsley  
7 g | 7 g



Garlic Powder  
1 tsp | 2 tsp



Parmesan  
Cheese, grated  
1/4 cup | 1/2 cup



Baby Tomatoes  
113 g | 227 g



Mayonnaise  
4 tbsp | 8 tbsp



White Wine  
Vinegar  
1/2 tbsp | 1 tbsp



Tarragon  
7 g | 7 g



Spring Mix  
56 g | 113 g



Dijon Mustard  
1 1/2 tsp | 3 tsp

**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



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt**, **pepper** and **¾ tsp** (1 ½ tsp) **garlic powder**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

2



### Prep and make Caesar dressing

- Meanwhile, finely chop **half the parsley** (use all for 4 ppl).
- Finely chop **1 tsp** (2 tsp) **tarragon**.
- Halve **tomatoes**.
- Add **Dijon**, **half the mayo**, **half the Parmesan**, **1 tsp** (2 tsp) **vinegar** and **remaining garlic powder** to a large bowl. Season with **salt** and **pepper**, to taste, then stir to combine. Set aside.

3



### Cook steak

- When **potatoes** are halfway done, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **steak** dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add **1 tbsp oil**, then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steak** to another unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 4-6 min.\*\*
- Transfer **steak** to a cutting board. Loosely cover with foil and set aside to rest, 5 min.

4



### Finish potatoes

- When **potatoes** are done, immediately add **1 tbsp** (2 tbsp) **softened butter** and **parsley** to the baking sheet with **potatoes**.
- Toss until **butter** melts and coats **potatoes**.

5



### Make béarnaise sauce

- Melt **2 tbsp** (4 tbsp) **butter** in a small pot over medium-high heat, then remove the pot from heat.
- While **butter** melts, whisk together **remaining mayo** and **½ tsp** (1 tsp) **vinegar** in a small bowl.
- Gradually whisk in **melted butter** until smooth.
- Add **tarragon**. Season with **salt**, to taste, then whisk to combine.

6



### Finish and serve

- Add **spring mix** and **tomatoes** to the bowl with **Caesar dressing**, then toss to coat. Sprinkle **remaining Parmesan** over top.
- Thinly slice **steak**.
- Divide **steak**, **potatoes** and **Caesar salad** between plates.
- Spoon **béarnaise sauce** over **steak**.

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



Issue with your meal? Scan the QR code to share your feedback.