

Bistro-Style Steak and Easy Béarnaise Sauce

with Herby Potatoes and Caesar Salad

Striploin Special

35 Minutes





Striploin Steak



370 g | 740 g



350 g | 700 g



Parsley



7g | 7g

1 tsp | 2 tsp



Parmesan Cheese, grated



¼ cup | ½ cup

113 g | 227 g



Mayonnaise



4 tbsp | 8 tbsp

Vinegar 1/2 tbsp | 1 tbsp



Tarragon 7 g | 7 g



56 g | 113 g



Dijon Mustard 1 ½ 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. Cooking utensils | 2 Baking sheets, measuring spoons, aluminum foil, large bowl, small bowl, whisk, large non-stick pan, paper towels



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 **34 tsp** (1 ½ tsp) **garlic powder**, then toss to coat.
- Roast in the middle of the oven, flipping halfway through, until tender and goldenbrown, 22-25 min.



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.



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.



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**.



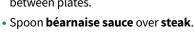
Make béarnaise sauce

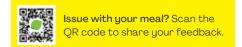
- Melt 2 tbsp (4 tbsp) butter in a small pot over medium-high heat, then remove the pot from heat.
- While butter melts, whisk together remaining mayo and ½ tsp (1 tsp) vinegar in a small bowl.
- Gradually whisk in melted butter until smooth.
- Add tarragon. Season with salt, to taste, then whisk to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



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.





Measurements

within steps

1 tbsp

(2 tbsp)

oil