









Bistro Truffle Butter Striploin Steak and Mushrooms

with Roasted Sweet Potatoes and Brussels Sprouts

Special Plus 35 Minutes



-  Striploin Steak
-  Brussels Sprouts
-  Sweet Potato
-  Truffle Sea Salt
-  Mixed Mushrooms
-  Chives
-  Garlic, cloves

HELLO COMPOUND BUTTER

A blend of butter and aromatic ingredients used to boost flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, measuring spoons, aluminum foil, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Brussels Sprouts	170 g	340 g
Sweet Potato	340 g	680 g
Truffle Sea Salt	1 g	2 g
Mixed Mushrooms	200 g	400 g
Chives	7 g	14 g
Garlic, cloves	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

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Roast sweet potatoes

- Cut **sweet potatoes** in half lengthwise, then into ¼-inch slices.
- Add **sweet potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **half the truffle sea salt, salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min.



Roast mushrooms and steak

- Arrange **mushrooms** on one side of an unlined baking sheet. Season with **salt**, then dollop **half the truffle butter** over top.
- Transfer **steak** to the other side of the baking sheet.
- Roast in the **bottom** of the oven until **steak** is cooked to desired doneness and **mushrooms** are tender, 4-6 min.**
- When **steak** is done, transfer to a plate. Loosely cover with foil and set aside to rest for 5 min.



Prep and make truffle butter

- Meanwhile, halve **Brussels sprouts** (if larger, quarter them).
- Cut **mushrooms** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Thinly slice **chives**.
- Add **2 tbsp** (4 tbsp) **butter, remaining truffle sea salt and half the chives** to a small bowl. Season with **pepper**, then stir thoroughly to combine. Set aside.



Cook Brussels sprouts

- Meanwhile, heat the same pan (from step 3) over medium-high.
- When hot, add **Brussels sprouts** and **2 tbsp** (4 tbsp) **water**. Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add **1 tbsp** (2 tbsp) **oil and garlic**. Cook, stirring often, until **garlic** is fragrant and **Brussels sprouts** are tender-crisp, 1 min.
- Season with **salt and pepper**, to taste.



Cook steak

- Pat **steak** dry with paper towels. Season with **salt and pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Sear until golden-brown, 2-3 min per side.
- Remove the pan from heat.



Finish and serve

- Slice **steak**.
- Divide **sweet potatoes, Brussels sprouts and mushrooms** between plates.
- Arrange **steak** on top of **mushrooms**.
- Dollop **remaining truffle butter** over **steak**. Pour **any juices** from the cutting board over top.
- Sprinkle with **remaining chives**.

Dinner Solved!