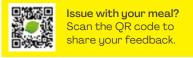
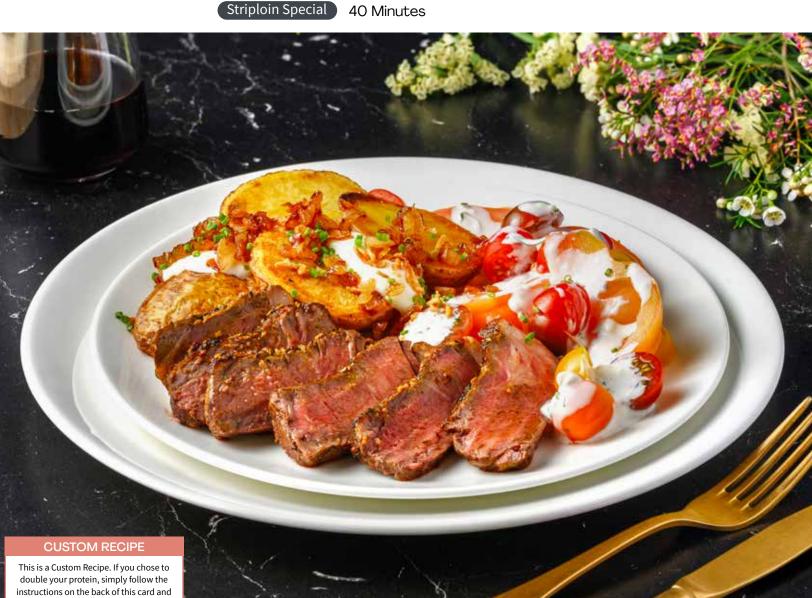


you're set. Happy cooking!

# Chive and Tarragon Butter Striploin Steak

with Sour Cream and Onion Potatoes and Tarragon Tomato Salad









Striploin Steak



Yellow Potato



Beefsteak Tomato



Baby Heirloom Tomatoes



Onion, chopped



Chives





Sour Cream



Tarragon

Mayonnaise



Crispy Shallots



White Wine Vinegar



Montreal Steak Spice

**HELLO TARRAGON** 

### Start here

- Before starting, preheat the oven to 450°F
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

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

#### **Bust out**

2 Baking sheets, 2 medium bowls, measuring spoons, aluminum foil, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels, slotted spoon

#### Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Double Striploin Steak	740 g	1480 g
Yellow Potato	350 g	700 g
Beefsteak Tomato	1	2
Baby Heirloom Tomatoes	113 g	227 g
Onion, chopped	56 g	113 g
Chives	7 g	14 g
Tarragon	7 g	14 g
Sour Cream	6 tbsp	12 tbsp
Mayonnaise	4 tbsp	8 tbsp
Crispy Shallots	28 g	56 g
White Wine Vinegar	1 tbsp	2 tbsp
Montreal Steak Spice	1 tbsp	2 tbsp
Unsalted Butter*	2 ½ tbsp	5 tbsp
Sugar*	2 tsp	4 tsp
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.



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#### Prep and roast potatoes

- Halve potatoes lengthwise.
- Add potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with salt and pepper, then toss to coat. Arrange cut-side down.
- Roast in the **bottom** of the oven until tender, 20-22 min.



#### Remaining prep

- Thinly slice chives.
- Strip **tarragon leaves** from stems, then finely chop.
- Core then cut **beefsteak tomato** into ½-inch wedges.
- Halve heirloom baby tomatoes.
- Add 2 tbsp (4 tbsp) softened butter, half the chives and half the tarragon to a medium bowl. Season with salt and pepper, then stir to combine.



#### Cook steak

- Pat **steak** dry with paper towels. Season with **salt** and **Montreal Steak Spice**.
- 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 from heat, then transfer **steak** to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked to desired doneness, 6-10 min.\*\*
- When **steak** is done, remove from heat and transfer to a cutting board. Loosely cover with foil and set aside to rest for 5 min.

If you've opted for **double steak**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of steak**. Work in batches, if necessary.



- Reheat the same pan over medium.
- When hot, add ½ tbsp (1 tbsp) butter, then onions. Season with salt. Cook, stirring often, until slightly softened, 3-4 min.
- Add ½ **tbsp** (1 tbsp) **sugar**. Cook, stirring often, until dark golden-brown, 3-5 min.
- Transfer **onions** to a small bowl.



# Make tomato salad and tarragon ranch

- Add **2** tsp (4 tsp) vinegar, ¼ tsp (½ tsp) sugar and ½ tbsp (1 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add tomatoes, then gently toss to coat.
- Add mayo, remaining vinegar, remaining tarragon, half the sour cream and ¼ tsp (½ tsp) sugar to another medium bowl. Season with salt and pepper, then stir to combine. (NOTE: This is your tarragon ranch!)



#### Finish and serve

- · Thinly slice steak.
- Divide steak and potatoes between plates.
- Dollop tarragon-chive butter over steak.
- Top potatoes with remaining sour cream, caramelized onions, crispy shallots and remaining chives.
- Using a slotted spoon, transfer marinated tomatoes to plates. Drizzle some tarragon ranch over top.
- Serve any remaining tarragon ranch alongside. (TIP: Leftover ranch will keep well in the fridge for up to 3 days.)

## **Dinner Solved!**