



# Chive and Tarragon Butter Striploin Steak

## with Sour Cream and Onion Potatoes and Tarragon Tomato Salad

Striploin Special 40 Minutes



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Striploin Steak



Double Striploin Steak



Yellow Potato



Beefsteak Tomato



Baby Heirloom Tomatoes



Onion, chopped



Chives



Tarragon



Sour Cream



Mayonnaise



Crispy Shallots



White Wine Vinegar



Montreal Steak Spice

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO TARRAGON

*This herb used in French cuisine has a subtle licorice flavour!*

## 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 within steps** **1 tbsp** (2 tbsp) **oil**  
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

1. Halve **potatoes** lengthwise.
2. 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.
3. Roast in the **bottom** of the oven until tender, 20-22 min.



### Remaining prep

4. Thinly slice **chives**.
5. Strip **tarragon leaves** from stems, then finely chop.
6. Core then cut **beefsteak tomato** into ½-inch wedges.
7. Halve **heirloom baby tomatoes**.
8. 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

9. Pat **steak** dry with paper towels. Season with **salt** and **Montreal Steak Spice**.
10. Heat a large non-stick pan over medium-high heat.
11. When hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Sear until golden-brown, 2-3 min per side.
12. Remove from heat, then transfer **steak** to an unlined baking sheet.
13. Roast in the **middle** of the oven until cooked to desired doneness, 6-10 min.\*\*
14. 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.



### Make caramelized onions

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



### Make tomato salad and tarragon ranch

19. 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.
20. Add **tomatoes**, then gently toss to coat.
21. 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

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

**Dinner Solved!**