

Striploin Steak and Red-Eye Gravy

with Mash and Roasted Veggies

Special Plus

35 Minutes



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Striploin Steak



Beef Broth



Espresso Powder

Concentrate





Yellow Potato





Corn Kernels

Broccoli, florets



Garlic, cloves



Shallot

Sweet Bell Pepper



All-Purpose Flour







Cream



Start here

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

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

Bust out

2 Baking sheets, colander, measuring spoons, potato masher, aluminum foil, measuring cups, large pot, 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
Beef Broth Concentrate	1	2
Espresso Powder	1	2
Yellow Potato	400 g	800 g
Corn Kernels	113 g	227 g
Broccoli, florets	227 g	454 g
Shallot	50 g	100 g
Garlic, cloves	2	4
Sweet Bell Pepper	160 g	320 g
All-Purpose Flour	1 tbsp	2 tbsp
Bacon Strips	100 g	200 g
Cream	56 ml	113 ml
Unsalted Butter*	2 ½ tbsp	5 tbsp
Sugar*	⅓ tsp	1/4 tsp
Oil*		

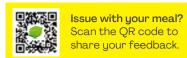
Salt and Pepper*

- * Pantry items
- ** Cook steak to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness. Cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.

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.





Prep and boil potatoes

- Cut potatoes into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.



Prep

- Meanwhile, halve, then peel and cut **shallot** into ¼-inch pieces.
- Peel garlic cloves.
- Core, then cut **pepper** into ½-inch pieces.
- Cut broccoli into bite-sized pieces.
- Set aside **1 tbsp** (2 tbsp) **cream**. (**NOTE**: This will be for your gravy!)
- Cut bacon into ½-inch pieces.



Roast veggies

- Meanwhile, add broccoli, peppers, corn and 1 tbsp (2 tbsp) oil to an unlined baking sheet.
 Season with salt and pepper, then toss to combine.
- Roast in the **top** of the oven, flipping once halfway through, 10-12 min.
- After flipping **veggies**, add **garlic cloves** and **half the shallots** to the baking sheet. Return to the oven. Continue roasting until fragrant and **veggies** are cooked through, 10-12 min.



Prep and cook steak

- Meanwhile, pat steak dry with paper towels, then 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 from heat and transfer **steak** to another unlined baking sheet.
- Roast in the **middle** of the oven until cooked to desired doneness, 5-8 min.**
- When steak is done, transfer to a plate.
- Loosely cover with foil and set aside to rest for 2-3 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**.



- Reheat the same pan over medium-high.
- When hot, add bacon and 2 tbsp (4 tbsp) water.
 Cook, flipping occasionally, until crispy, 6-9 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. (NOTE: Reserve bacon fat in the pan.)
- Reduce heat to medium, then add **remaining shallots** to the pan with **bacon fat**. Cook, stirring often, until soft, 1 min.
- Sprinkle over **flour**. Cook, stirring constantly, until **shallots** are covered, 1 min.
- Add any resting steak juices from the plate, 1 cup (2 cups) water, ½ tbsp (1 tbsp) butter, 1 tbsp (2 tbsp) cream, broth concentrate and espresso powder. Cook, stirring often, until thickened slightly, 3-4 min. Season with ½ tsp (½ tsp) sugar, salt and pepper.



Finish and serve

- Meanwhile, roughly mash roasted garlic cloves, remaining cream and 2 tbsp (4 tbsp) butter into potatoes until slightly mashed.
 (NOTE: 'Smashed' potatoes will still have a few chunks!) Season with salt and pepper, to taste.
- Thinly slice steak.
- Divide **smashed potatoes** and **veggies** between plates.
- Sprinkle bacon over veggies.
- Top **potatoes** with **steak**, then spoon over **gravy**.

Dinner Solved!