

# Mushroom 'Steak Diane'

with Green Bean Amandine and Roasted Potatoes

Striploin Special

30 Minutes





Striploin Steak



370 g | 740 g



2 | 4



Worcestershire Sauce



1/2 tbsp | 1 tbsp



Spice Blend 1 tbsp | 2 tbsp





Wine 4 tbsp | 8 tbsp 56 ml | 113 ml



Beef Broth Concentrate 1 | 2



Mushrooms 113 g | 227 g







Green Beans 170 g | 340 g







Chives 7 g | 7 g

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, medium pot, parchment paper, measuring cups, large non-stick pan, paper towels, whisk



## Prep and toast almonds

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Heat a large non-stick pan over medium heat.
- While the pan heats, thinly slice mushrooms.
- Trim, then halve green beans.
- Thinly slice chives.
- Peel, then mince or grate garlic.
- When the pan is hot, add almonds to the dry pan. Toast, stirring occasionally, until golden, 4-5 min. (TIP: Keep your eye on almonds so they don't burn!)
- Transfer almonds to a plate.



#### Roast potatoes

- Meanwhile, cut potatoes into 2-inch pieces.
- Add potatoes and 2 tsp (4 tsp) oil to a parchment-lined baking sheet. Season with salt and **pepper**, then toss to coat.
- Roast in the middle of the oven, stirring halfway through, until tender and golden-brown, 18-22 min.



### Cook steak

- Meanwhile, heat the pan (from step 1) over medium-high.
- While the pan heats, pat **steak** dry with paper towels. Season with salt and pepper.
- When the pan is hot, add 1 tbsp (2 tbsp) oil, then steak. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat, then transfer **steak** to an unlined baking sheet.
- Roast in the top of the oven until cooked to desired doneness, 6-8 min.\*\*
- Transfer **steak** to a clean cutting board. Set aside to rest for 2-3 min.



## Cook mushroom sauce

- Meanwhile, heat a medium pot over mediumhigh heat.
- When hot, add 1 ½ tbsp (3 tbsp) butter, then swirl the pot until melted.
- Add mushrooms. Season with salt and pepper. Cook, stirring occasionally, until mushrooms are golden, 4-5 min.
- Sprinkle Cream Sauce Spice Blend and half the garlic over mushrooms. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat. Add cooking wine, whisking until slightly reduced, 20 sec.
- Return the pan to medium, then whisk in broth concentrate, cream and ½ cup (1 cup) water until smooth.
- Bring to a simmer, whisking occasionally, until slightly thickened, 2-3 min.



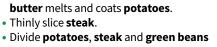
## Cook green beans

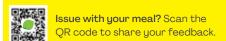
- Meanwhile, heat the same pan (from step 3) over medium-high.
- When hot, add green beans and 1/3 cup (3 cup) water, then season with salt. Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add remaining garlic. Cook, stirring often, until fragrant, 30 sec.
- Season with salt and pepper, to taste.



#### Finish and serve

- Add half the Worcestershire sauce (use all for 4 ppl) to the pot with mushroom sauce. Season with **salt** and **pepper**, to taste, then stir to combine.
- Add half the chives and ½ tbsp (1 tbsp) butter to the baking sheet with **potatoes**. Toss until butter melts and coats potatoes.
- Divide potatoes, steak and green beans between plates.
- Spoon mushroom sauce over steak.
- Sprinkle almonds over green beans.
- Sprinkle remaining chives over plate.





Measurements

within steps

1 tbsp

(2 tbsp)

oil