



Mushroom 'Steak Diane'

with Green Bean Amandine and Roasted Potatoes

Striploin Special

30 Minutes



-  Striploin Steak
370 g | 740 g
-  Garlic, cloves
2 | 4
-  Worcestershire Sauce
½ tbsp | 1 tbsp
-  Cream Sauce Spice Blend
1 tbsp | 2 tbsp
-  Cream
56 ml | 113 ml
-  White Cooking Wine
4 tbsp | 8 tbsp
-  Beef Broth Concentrate
1 | 2
-  Mushrooms
113 g | 227 g
-  Red Potato
400 g | 800 g
-  Green Beans
170 g | 340 g
-  Almonds, sliced
28 g | 56 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.*

Ingredient quantities	56 g	113 g
	2 person	4 person

1



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 them so they don't burn!)
- Transfer **almonds** to a plate.

2



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.

3



Cook steak

- Meanwhile, reheat the same 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.

4



Cook mushroom sauce

- Meanwhile, heat a medium pot over medium-high 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 pot from heat. Add **cooking wine**, whisking until slightly reduced, 20 sec.
- Return the pot 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.

5



Cook green beans

- Meanwhile, reheat the same pan (from step 3) over medium-high.
- When hot, add **green beans** and **½ cup** (¾ 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.

6



Finish and serve

- Add **half the Worcestershire sauce** (use all for 4 ppl) to the pot with **mushroom sauce**. Season with **salt** and **pepper**, 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**.
- Thinly slice **steak**.
- Divide **potatoes**, **steak** and **green beans** between plates.
- Spoon **mushroom sauce** over **steak**.
- Sprinkle **almonds** over **green beans**.
- Sprinkle **remaining chives** over plate.

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



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