



Pan-Seared Steaks and Mushroom Gravy

with Bacon-Roasted Broccoli

Date Night Special 40 Minutes



Beef Steak
285 g | 570 g



Bacon Strips
100 g | 200 g



Mushrooms
227 g | 454 g



Beef Broth Concentrate
1 | 2



Shallot
1 | 2



Garlic Puree
1 tbsp | 2 tbsp



Broccoli
227 g | 454 g



Almonds, sliced
28 g | 56 g



Russet Potato
2 | 4



All-Purpose Flour
1 tbsp | 2 tbsp

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.

Pantry items | Unsalted butter, salt, pepper, oil, milk

Cooking utensils | Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, aluminum foil, large bowl, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Prep and start potatoes

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

- Peel, then cut **shallot** into ¼-inch pieces.
- Cut **any large broccoli florets** into 1-inch pieces.
- Thinly slice **mushrooms**.
- Peel, then cut **potatoes** into ½-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.

2



Finish potatoes

- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- When **potatoes** are fork-tender, drain and return to the same pot, off heat.
- Roughly mash **2 tbsp** (4 tbsp) **butter** and **3 tbsp** (6 tbsp) **milk** into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!)
- Season with **salt** and **pepper**, to taste.

3



Roast broccoli

- Meanwhile, cut **bacon** into ¼-inch pieces on a separate cutting board.
- Add **broccoli, almonds, bacon** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then toss to combine.
- Transfer **broccoli mixture** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven until **broccoli** is golden-brown and tender and **bacon** is cooked through, 15-18 min.**

4



Cook steaks

- Meanwhile, pat **steaks** dry with paper towels, then season all over with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**.
- Pan-fry until cooked to desired doneness, 4-7 min per side.** (**NOTE:** Reduce heat to medium if steaks begin to scorch).
- Transfer to a plate. Cover **steaks** loosely with foil and set aside to rest, 2-3 min.

5



Make mushroom gravy

- Meanwhile, reheat the same pan over medium-high. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms**.
- Season with **salt** and **pepper**. Cook, stirring often, until softened, 5-6 min.
- Stir in **garlic puree, shallots, flour** and **1 tbsp** (2 tbsp) **butter**. Cook, stirring often, until **shallots** soften slightly, 1-2 min.
- Reduce heat to medium, then stir in **¾ cup** (1 ⅓ cups) **water** and **broth concentrate**.
- Bring to a simmer. Cook, stirring occasionally, until **gravy** thickens slightly, 3-4 min.

6



Finish and serve

- Thinly slice **pan-seared steaks**.
- Divide **steaks, bacon-roasted broccoli** and **smashed potatoes** between plates.
- Spoon **mushroom gravy** over **steaks** and **potatoes**.

** Cook pork and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F (for medium-rare), respectively. Steak size will affect doneness.



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