



# Steak and Cheddar-Thyme Biscuits

With Mushroom Sauce and Broccoli

Special

45 Minutes



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Top Sirloin Steak



All-Purpose Flour



Broccoli, florets



Mushrooms



Sour Cream



Shallot



Thyme



Cream



White Cheddar  
Cheese, shredded



Beef Broth  
Concentrate



Montreal Steak Spice



Baking Powder

HELLO THYME

*This woody herb packs a fragrant and savoury punch!*

## Start here

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

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

## Bust out

2 Baking sheets, measuring spoons, aluminum foil, large bowl, parchment paper, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
All-Purpose Flour	1 ½ cups	3 cups
Broccoli, florets	227 g	454 g
Mushrooms	113 g	227 g
Sour Cream	6 tbsp	12 tbsp
Shallot	50 g	100 g
Thyme	7 g	14 g
Cream	113 ml	237 ml
White Cheddar Cheese, shredded	½ cup	1 cup
Beef Broth Concentrate	1	2
Montreal Steak Spice	1 tbsp	2 tbsp
Baking Powder	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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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### 1 Prep and start biscuits

- Cut **broccoli** into bite-sized pieces.
- Thinly slice **mushrooms**.
- Peel, then finely chop **shallot**.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop **leaves**.
- Combine **cheese, sour cream, ⅓ cup** (⅔ cup) **cream, half the thyme, baking powder, 1 tsp** (2 tsp) **sugar** and **½ tsp** (1 tsp) **salt** in a large bowl.
- Add **flour**, then stir until just combined. Using your hands, form **dough** into a loose ball.



### 4 Cook steak

- Pat **steaks** dry with paper towels. Season with **salt** and **remaining Montreal Steak Spice**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove from heat and transfer **steaks** to an unlined baking sheet.
- Bake in the **middle** of the oven until cooked to desired doneness, 5-8 min.\*\*



### 2 Form and bake biscuits

- Flatten **dough**, pressing into a 1-inch-thick disc. (**NOTE:** For 4 ppl, halve dough and make 2 discs.)
- Cut **biscuit dough disc** into 8 equal-sized wedges (16 wedges for 4 ppl).
- Transfer **biscuits** to a parchment-lined baking sheet.
- Bake in the **top** of the oven until puffed up and golden on the bottom, 12-15 min.



### 5 Make sauce

- Meanwhile, reheat the same pan over medium.
- When hot, add **mushrooms** and **shallots**. Cook, stirring often, until softened, 5-6 min. Season with **salt** and **pepper**.
- Add **remaining cream, ⅔ cup** (1 cup) **water** and **broth concentrate**. Bring to a gentle boil.
- Cook, stirring often, until **sauce** thickens slightly, 2-4 min.
- Remove from heat. Cover to keep warm.



### 3 Cook broccoli

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**. Swirl the pan until melted, 30 sec.
- Add **broccoli** and **¼ cup** (½ cup) **water**. Season with **salt** and **1 tsp** (2 tsp) **Montreal Steak Spice**, then stir to combine. Cover and cook, stirring occasionally, until tender, 5-6 min.
- Transfer **broccoli** to a plate. Cover to keep warm.



### 6 Finish and serve

- Thinly slice **steaks**. Stir **any steak resting juices** into **sauce**.
- Divide **steak, biscuits** and **broccoli** between plates.
- Top **steaks** with **mushroom sauce**.

Dinner Solved!