






# Steak and Horseradish Cheese Sauce

with Parmesan Roasted Potatoes and Snap Peas

Striploin Special

35 Minutes



-  Striploin Steak  
370 g | 740 g
-  Garlic Salt  
1 tsp | 2 tsp
-  Cream Sauce Spice Blend  
1 tbsp | 2 tbsp
-  Creamy Horseradish Sauce  
1 tbsp | 2 tbsp
-  White Cheddar Cheese, shredded  
½ cup | 1 cup
-  Parmesan Cheese, shredded  
¼ cup | ½ cup
-  Russet Potato  
2 | 4
-  Sugar Snap Peas  
227 g | 454 g
-  Green Onion  
2 | 4
-  Dijon Mustard  
1 ½ tsp | 3 tsp

**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.

1



### Prep

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

- Trim **snap peas**.
- Thinly slice **green onions**.
- Cut **potatoes** into 1-inch pieces.

2



### Roast potatoes

- Add **potatoes** and  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **potatoes** start to crisp, 14-16 min.
- Carefully remove the baking sheet from the oven.
- Stir **potatoes**, then sprinkle **Parmesan** evenly over top. (**TIP**: Leave a little space between potatoes to get a more lacy effect.)
- Continue roasting until **Parmesan** becomes lacy and crisp, 3-4 min.
- Set **potatoes** aside to cool for 2-3 min.

3



### Cook steak

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **steak** dry with paper towels. Season with **pepper** and **half the garlic salt**.
- When the pan is hot, add **1 tbsp** (2 **tbsp**) **oil**, then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove 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.\*\*
- When **steak** is done, transfer to a plate. Set aside to rest for 2-3 min.
- Carefully wipe the pan clean.

4



### Roast snap peas

- Meanwhile, add **snap peas**, **remaining garlic salt** and **1 tbsp oil** (2 **tbsp**) to another unlined baking sheet. Season with **pepper**, then toss to coat.
- Roast **snap peas** in the **bottom** of the oven, stirring halfway through, until tender and golden-brown, 6-8 min.

5



### Start horseradish cheese sauce

- Meanwhile, heat the same pan (from step 3) over medium.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then swirl the pan until melted.
- Sprinkle **Cream Sauce Spice Blend** over **butter**, then whisk to combine, 30 sec.
- Gradually whisk in  $\frac{1}{2}$  **cup** (1 **cup**) **milk** until smooth. Bring to a simmer, whisking occasionally.
- Simmer, whisking often, until **sauce** thickens slightly, 1-2 min.
- Add **cheddar**, then remove the pan from heat. Whisk until **cheese** melts. (**TIP**: If sauce is too thick, whisk in more milk, 1 **tbsp** at a time, until you reach your desired consistency.)

6



### Finish sauce and serve

- Add **horseradish sauce**, **Dijon** and **half the green onions** to the pan with **cheese sauce**.
- Season with **salt**, to taste, then whisk to combine.
- Thinly slice **steak**.
- Divide **potatoes**, **snap peas** and **steak** between plates.
- Spoon **horseradish cheese sauce** over **steak**.
- Sprinkle **remaining green onions** over everything.

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

