



Steak au Poivre

with Bacon Caesar Salad and Fries

Special 35 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Shrimp



Beef Steak



Beef Broth Concentrate



Bacon Strips



Shallot



Garlic Puree



Caesar Dressing



Spring Mix



Russet Potato



Cracked Black Pepper



Garlic Salt



All-Purpose Flour



Baby Spinach

HELLO STEAK

Patting steak dry before seasoning and searing ensures perfect browning!

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

Baking sheet, measuring spoons, slotted spoon, aluminum foil, large bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Shrimp	285 g	570 g
Bacon Strips	100 g	200 g
Beef Broth Concentrate	1	2
Garlic Puree	1 tbsp	2 tbsp
Shallot	1	2
Spring Mix	56 g	113 g
Caesar Dressing	4 tbsp	8 tbsp
Cracked Black Pepper	1 tsp	2 tsp
Russet Potato	2	4
All-Purpose Flour	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Baby Spinach	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook shrimp, bacon and steak to minimum internal temperatures of 74°C/165°F, 71°C/160°F and 63°C/145°F (for medium-rare), respectively, as size may vary.

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



Roast fries

- Halve **potatoes** lengthwise, then cut into ¼-inch slices.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and one-quarter of the garlic salt per sheet.)
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

4



Prep shallot and make Caesar salad

- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Add **spring mix, spinach, Caesar dressing** and **bacon** to a large bowl. Season with **salt** and **pepper**, then toss to coat.

2



Cook bacon

- Meanwhile, cut **bacon** into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully discard all but **1 tbsp (2 tbsp) bacon fat** from the pan.

5



Make pepper sauce

- Heat the same pan (from step 3) over medium-high.
- When hot, add **shallots, garlic puree** and **half the cracked black pepper** (use all for 4 ppl). Cook, stirring frequently, until **shallots** soften, 1-2 min.
- Stir in ½ cup (¾ cup) **water, flour** and **broth concentrate**. Bring to a boil and cook, stirring occasionally, until **sauce** thickens slightly, 2 min. Remove from heat.
- Add **2 tbsp (4 tbsp) butter**. Stir until combined. Season with **salt** and **pepper**, to taste.

3



Cook steaks

- Pat **steaks** dry with paper towels, then season with **remaining garlic salt** and **pepper**.
- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **steaks**. Pan-fry until cooked to desired doneness, 5-8 min per side.**
- Transfer to a plate, then cover loosely with foil. Set aside to rest, 2-3 min.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan over medium-high. When hot, add ½ **tbsp (1 tbsp) oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer to a plate. Reuse the same pan to make **pepper sauce** in step 5.

6



Finish and serve

- Thinly slice **steaks**.
- Divide **steaks, Caesar salad** and **fries** between plates.
- Spoon **pepper sauce** over **steaks**.

Serve **shrimp** alongside main dish. Spoon **pepper sauce** over **shrimp**.

Dinner Solved!