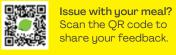


Steak au Poivre

with Bacon Caesar Salad and Fries

Special

35 Minutes







Beef Steak



Bacon Strips



Beef Broth

Concentrate







Spring Mix



Russet Potato

Shallot

Caesar Dressing



Cracked Black Pepper



All-Purpose Flour





Baby Spinach





Start here

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

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

Bust out

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

Ingredients

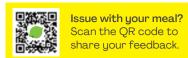
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	2 Person	4 Person
Beef Steak	285 g	570 g
Shrimp	285 g	570 g
Bacon Strips	100 g	200 g
Beef Broth Concentrate	1	2
Garlic Puree	1 tbsp	2 tbsp
Shallot	1	2
Spring Mix	56 g	113 g
Caesar Dressing	4 tbsp	8 tbsp
Cracked Black Pepper	1 tsp	2 tsp
Russet Potato	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.





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.)



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.



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.



Prep shallot and make Caesar salad

- Meanwhile, peel, then cut **shallot** into 1/4-inch pieces.
- Add spring mix, spinach, Caesar dressing and bacon to a large bowl. Season with salt and pepper, then toss to coat.



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.



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!