



Steak with Rosemary Potatoes

with Caesar-Dressed Salad

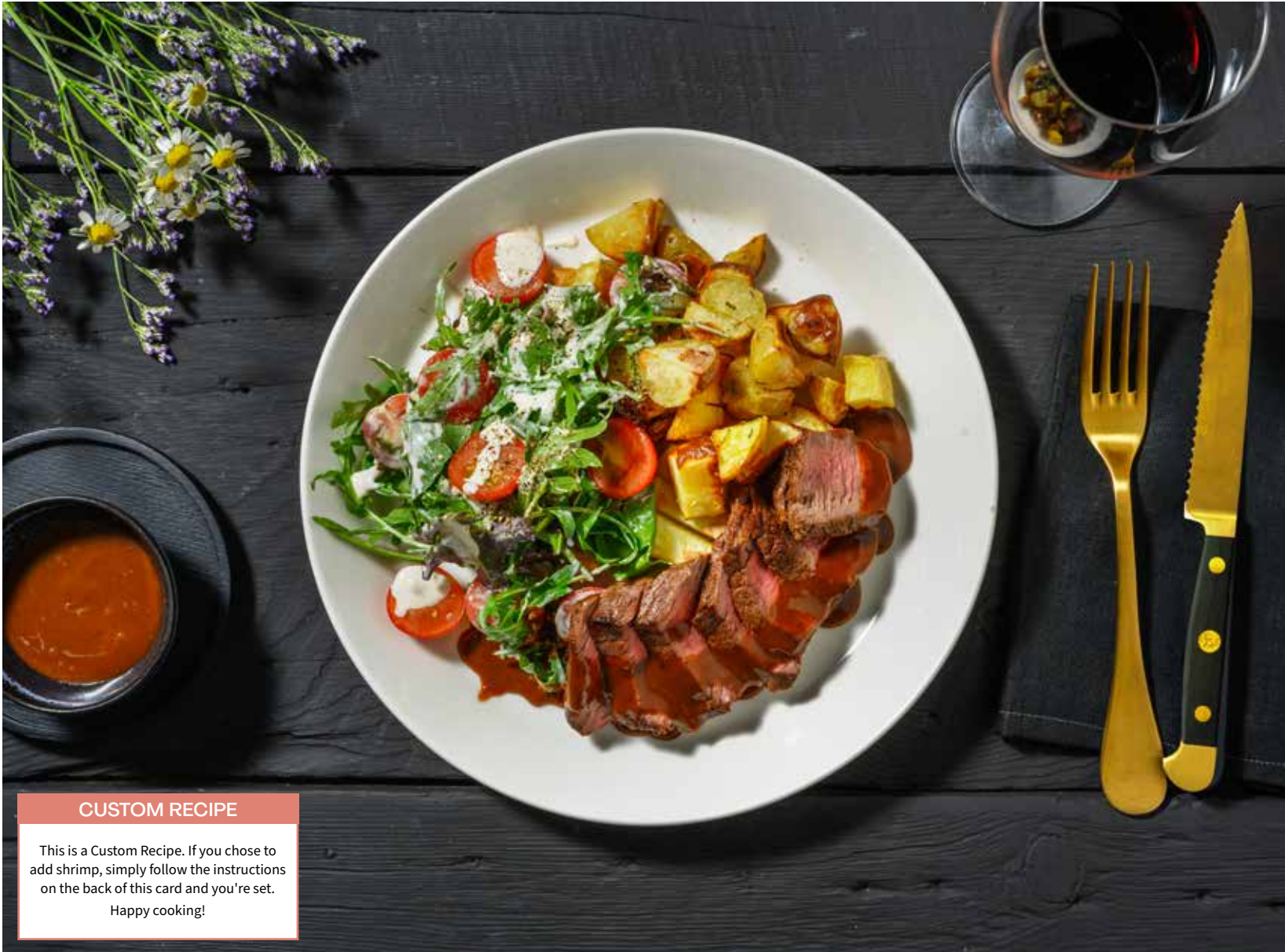
Special

Steak Night

30 Minutes



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Beef Steak



Shrimp



Yellow Potato



Caesar Dressing



Balsamic Vinegar



Spring Mix



Baby Tomatoes



Garlic, cloves



Dried Rosemary



Beef Broth Concentrate

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!

HELLO ROSEMARY

This woody herb has a unique and floral-like aroma!

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, aluminum foil, large bowl, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Shrimp	285 g	570 g
Yellow Potato	350 g	700 g
Caesar Dressing	2 tbsp	4 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Spring Mix	113 g	227 g
Baby Tomatoes	113 g	227 g
Garlic, cloves	3	6
Dried Rosemary	1 tsp	2 tsp
Beef Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook shrimp to a minimum internal temperature of 74°C/165°F, as size may vary, and steak 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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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, rosemary** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway, until tender and golden-brown, 20-22 min.



Make sauce

- Reheat the same pan (from step 2) over medium-low.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **garlic**. Stir until **butter** melts and **garlic** is fragrant, 30 sec.
- Add **¼ cup** (½ cup) **water, broth concentrate** and **vinegar**. Bring to a simmer.
- Once simmering, cook, stirring often, until **sauce** reduces slightly, 2-4 min.
- Remove from heat. Season with **salt** and **pepper**, to taste. Cover to keep warm.



Pan-fry steaks

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **steaks** dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Pan-fry until cooked to desired doneness, 5-8 min per side.**
- Remove from heat, then transfer **steaks** to a clean cutting board. Cover loosely with foil.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Toss with **½ tbsp** (1 tbsp) **oil** on an unlined baking sheet. Season with **salt** and **pepper**. Roast in the **bottom** of the oven, stirring halfway, until **shrimp** just turn pink, 7-9 min.**



Finish and serve

- Thinly slice **steaks**.
- Add **any steak juices** from the cutting board to **sauce**, then stir to combine.
- Add **tomatoes, spring mix** and **Caesar dressing** to a large bowl. Toss to combine.
- Divide **steaks, rosemary potatoes** and **salad** between plates.
- Drizzle **sauce** over **steaks**.

Divide **shrimp** between plates. Drizzle **sauce** over **steaks** and **shrimp**.

Dinner Solved!



Prep

- Meanwhile, halve **tomatoes**.
- Peel, then mince or grate **garlic**.