

# Steaks and Bacon-Balsamic Sauce

with Mustardy Broccoli and Herbed Potatoes

Special

35 Minutes

























Broccoli, florets



Chives



# 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**

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

# Ingredients

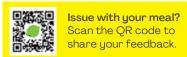
	2 Person	4 Person
Beef Steak	285 g	570 g
Striploin Steak	370 g	740 g
Bacon Strips	100 g	200 g
Shallot	50 g	50 g
Balsamic Glaze	4 tbsp	8 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Sous Vide Potatoes	280 g	560 g
Whole Grain Mustard	1 tbsp	2 tbsp
Broccoli, florets	227 g	454 g
Garlic Salt	1 tsp	2 tsp
Chives	7 g	7 g
Unsalted Butter*	2 tbsp	2 ½ tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		

- \* Pantry items
- \*\* Cook bacon and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F (for medium-rare), respectively.

# **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.





### Prep

- Peel, then cut **shallot** into 1/4-inch pieces.
- Cut **broccoli** into bite-sized pieces.
- Thinly slice chives.
- Drain **potatoes**, then thoroughly pat dry with paper towels. (TIP: Any extra moisture will prevent potatoes from crisping when roasted.)
- Cut **bacon** into ¼-inch pieces on a separate cutting board or use scissors.



#### Roast broccoli

- Add mustard, half the garlic salt, 1/4 tsp (1/2 tsp) sugar, 1 tbsp (2 tbsp) water and 1 tbsp (2 tbsp) oil to a small bowl, then stir to combine.
- Add **broccoli** to a parchment-lined baking sheet. Drizzle **mustard sauce** over **broccoli**. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and goldenbrown, 12-15 min.



#### Roast potatoes

- Add potatoes, remaining garlic salt, half the Gravy Spice Blend and
   1 tbsp (2 tbsp) oil to an unlined baking sheet.
   Season with pepper, then toss to coat.
- Roast in the **bottom** of the oven, stirring halfway through, until golden-brown, 12-14 min.
- When potatoes are done, immediately add
  1 tbsp butter (same for 4 ppl) and
  half the chives to the baking sheet with
  potatoes. Stir until butter melts and potatoes
  are coated.



#### Cook steaks

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While pan heats, pat **beef steaks** dry with paper towels. Season with **salt** and **pepper**.
- When pan is hot, add 1 tbsp oil (same for 4 ppl), then steaks. Sear until golden-brown and cooked through, 3-4 min per side.\*\*
- Remove from heat, then transfer **steaks** to a cutting board to rest, 5 min. Reserve **fat** in the pan.

If you've opted to get **striploin steaks**, season it in the same way the recipe instructs you to season **beef steaks**. Increase pan-frying time to 4-6 min per side.\*\*



- Heat the same pan over medium.
- Add bacon and shallots. Cook, stirring occasionally, until bacon is golden and starts to crisp, 4-5 min.\*\*
- Carefully drain and discard any excess bacon fat from the pan, if desired.
- Sprinkle remaining Gravy Spice Blend into the pan. Cook, stirring often, until bacon and shallots are coated, 30 sec.
- Gradually add 3/2 cup (1 cup) water. Cook, stirring often, until mixture comes to a simmer.
- Simmer, stirring often, until **sauce** thickens slightly, 1-2 min. Remove from heat.



#### Finish sauce and serve

- Add balsamic glaze and
  1 tbsp (1 ½ tbsp) butter to the pan with sauce. Season with salt and pepper, to taste, then stir until butter melts and sauce is combined.
- Thinly slice steaks.
- Divide **steaks**, **potatoes** and **broccoli** between plates.
- Spoon bacon-balsamic sauce over steaks, then sprinkle with remaining chives.

# Dinner Solved!