

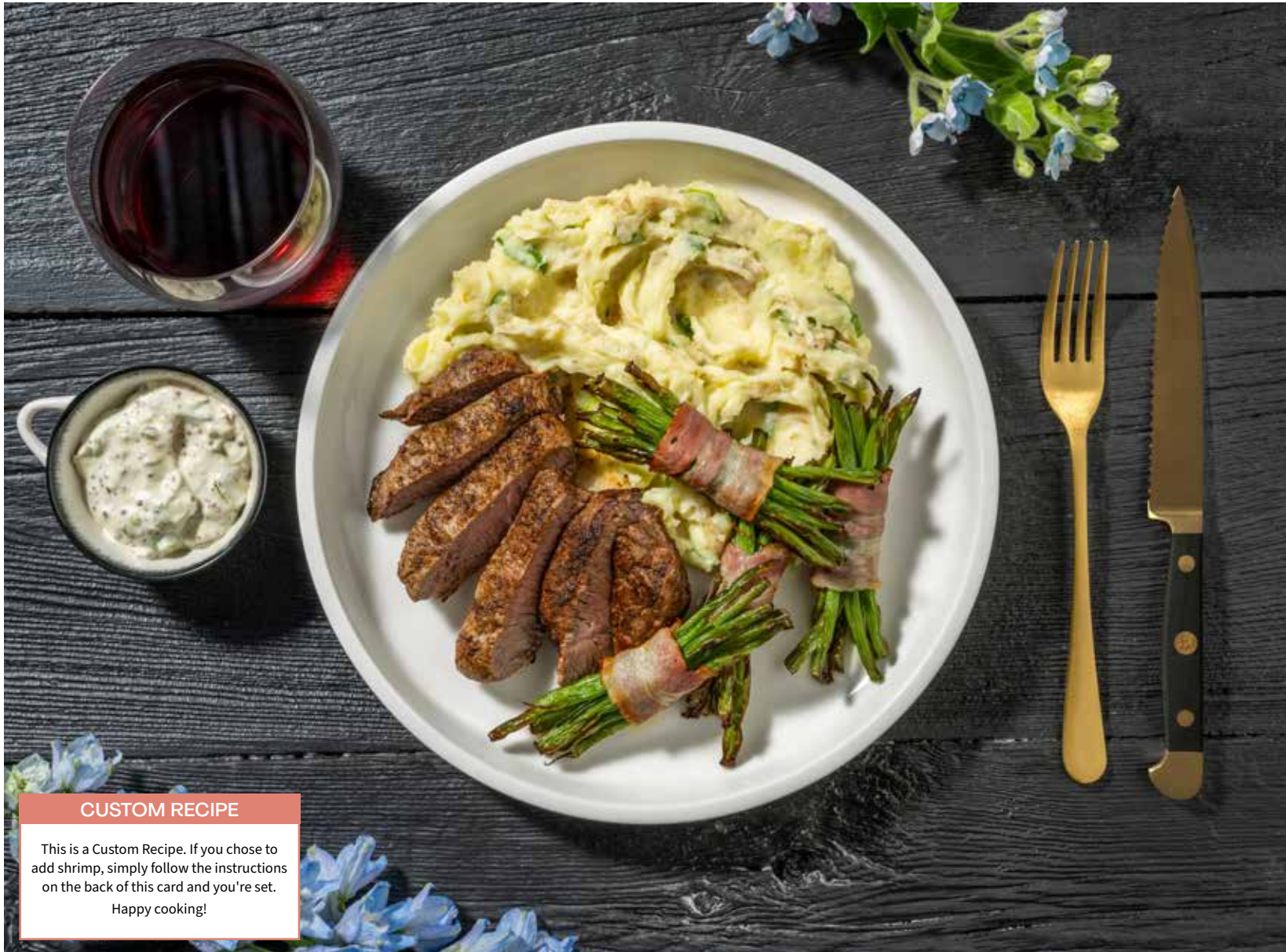


Steaks and Bacon-Wrapped Green Beans with Garlic Mash and Horseradish Sauce

Special 35 Minutes



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Beef Steak



Shrimp



Bacon Strips



Green Beans



Yellow Potato



Creamy Horseradish Sauce



Sour Cream



Mayonnaise



Garlic Puree



Whole Grain Mustard



Montreal Steak Spice



Green Onion

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 STEAK

Patting your steak dry before seasoning and searing ensures perfect browning!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

Bust out

2 Baking sheets, measuring spoons, potato masher, strainer, parchment paper, small bowl, measuring cups, large pot, 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
Green Beans	170 g	340 g
Yellow Potato	350 g	700 g
Creamy Horseradish Sauce	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Montreal Steak Spice	1 tbsp	2 tbsp
Green Onion	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork, seafood and beef to minimum internal temperatures of 71°C/160°F, 74°C/165°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 bacon-wrapped green beans

- Trim **green beans**.
- Cut **bacon strips** in half crosswise. (NOTE: You should have 8 pieces for 2 ppl, or 16 pieces for 4 ppl.)
- Divide **green beans** between **bacon pieces**. Wrap **bacon** around **green bean bundles**.
- Transfer **bacon-wrapped green beans** to a parchment-lined baking sheet.
- Drizzle **½ tbsp** (1 tbsp) **oil** over top, then season with **salt** and **pepper**.
- Roast in the **middle** of the oven, until **bacon** is crisp, 25-26 min.**

4



Make horseradish sauce

- Combine **creamy horseradish sauce**, **mayo**, **mustard**, **¼ tsp** (½ tsp) **sugar** and **half the green onions** in a small bowl. Set aside.

2



Prep and cook potatoes

- Meanwhile, cut **potatoes** into 1-inch pieces.
- Thinly slice **green onions**.
- Add **potatoes**, **garlic puree**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered, until fork-tender, 10-12 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 a large non-stick pan over medium-high heat. 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 cook **steaks** in step 3.

5



Mash potatoes

- When **potatoes** are fork-tender, drain and return to same pot, off heat.
- Mash **sour cream**, **2 tbsp** (4 tbsp) **butter** and **remaining green onions** into **potatoes** until smooth.
- Season with **salt** and **pepper**, to taste.

3



Cook steaks

- Meanwhile, pat **steaks** dry with paper towels.
- Sprinkle **Montreal Steak Spice** over **tops of steaks**, then press down to adhere.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**, spice-side down. Cook until golden, 2-3 min per side.
- Remove from heat. Transfer **steaks** to an unlined baking sheet, spice-side up.
- Roast in the **top** of the oven, until cooked to desired doneness, 5-10 min.**

6



Finish and serve

- Slice **steaks**.
- Divide **steaks**, **garlic mash** and **bacon-wrapped green beans** between plates.
- Serve **horseradish sauce** alongside for dipping.

Serve **shrimp** alongside **main dish**.

Dinner Solved!