

Steaks and Herb Butter

with Creamy Mash and Maple-Dijon Bacon Green Beans

Date Night Special

35 Minutes





Beef Steak



285 g | 570 g

Bacon Strips 100 g | 200 g





Russet Potato 2 | 4

Green Beans 170 g | 340 g



Cream Cheese 1 | 2

Garlic, cloves 1 | 2





Chives 7 g | 14 g

Dijon Mustard 3/4 tsp | 1 1/2 tsp



Maple Syrup



1 tbsp | 2 tbsp

Red Wine Vinegar 1 tsp | 2 tsp

Allengens 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. Cooking utensils | Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, slotted spoon, 2 small bowls, measuring cups, large pot, large non-stick pan, paper towels



Cook bacon

- · Before starting, preheat broiler to high.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from fridge.
 Set aside to come up to room temperature.
 Save softened butter for step 3.
- Cut **bacon** crosswise into 1/4-inch strips.
- Add bacon to a dry, large non-stick pan. Cook over medium heat, stirring occasionally, until golden-brown and starting to crisp, 7-9 min.**
- Remove the pan from heat.
- Using a slotted spoon, transfer **bacon** to a paper towel-lined plate, reserving **fat** in the pan.



Cook potatoes

- Meanwhile, on a clean cutting board, peel, then cut potatoes into 1-inch pieces.
- Add potatoes, 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-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash cream cheese, 1 tbsp (2 tbsp) butter and 3 tbsp (6 tbsp) milk into potatoes until creamy.
 Season with salt and pepper, to taste.



Prep

- Meanwhile, combine half the maple syrup (use all for 4 ppl), half the Dijon (use all for 4 ppl) and 1 tsp (2 tsp) vinegar in a small bowl.
- Thinly slice chives.
- Peel, then mince or grate garlic.
- Trim, then halve green beans.
- Add 1 tbsp (2 tbsp) chives and softened butter to another small bowl.
- Season with a pinch of salt, then mash with a fork until combined. Set aside.



Cook steaks

- Return the pan with **reserved bacon fat** to medium-high.
- While the pan heats, pat steaks dry with paper towels, then season with salt and pepper.
- When the pan is hot, add **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat. Transfer **steaks** to an unlined baking sheet.
- Broil in the top of the oven until cooked to desired doneness, 4-6 min.**
- Transfer steaks to a clean cutting board. Set aside to rest, 2-3 min.
- Carefully wipe the pan clean.



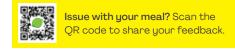
Cook green beans

- Meanwhile, add green beans and
 's cup (% cup) water to the same pan, then season with salt. Bring to a simmer.
- Once simmering, cook, stirring occasionally, until water evaporates, 4-5 min.
- Reduce heat to medium, then add
 1 tbsp (2 tbsp) butter. Stir until melted.
- Add garlic and bacon. Cook, stirring often, until fragrant, 1 min.
- Remove the pan from heat. Add maple-Dijon sauce in the small bowl. Stir until green beans are coated.
- Season with salt and pepper, to taste.



Finish and serve

- Thinly slice steaks.
- Stir half the remaining chives into mashed potatoes.
- Divide **mash**, **steaks** and **green beans** between plates.
- Dollop herb butter over steaks. Sprinkle remaining chives over top.



Measurements

within steps

1 tbsp

(2 tbsp)

oil

** Cook bacon and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F (for medium-rare), respectively. Steak size will affect doneness.