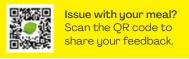


# Striploin Steak and Creamy Chive Sauce

with Balsamic Burst Tomatoes

Striploin Special 40 Minutes







Striploin Steak





Yellow Potato





Sugar Snap Peas

**Baby Tomatoes** 





Cream Cheese



Balsamic Glaze



Garlic Salt



### **HELLO CHIVES**

# Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps Ingredient

#### **Bust out**

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, aluminum foil, small bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels

# Ingredients

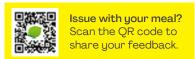
	2 Person	4 Person
Striploin Steak	370 g	740 g
Shrimp	285 g	570 g
Yellow Potato	350 g	700 g
Sugar Snap Peas	113 g	227 g
Baby Tomatoes	113 g	227 g
Chives	7 g	14 g
Cream	113 ml	237 ml
Cream Cheese	1	2
Balsamic Glaze	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 tsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook steak to a minimum internal temperature of 63°C/145°F for medium-rare: steak size will affect doneness. Cook shrimp to a minimum internal temperature of 74°C/165°, 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.





## Prep and cook potatoes

- Cut potatoes into 1-inch pieces.
- Finely chop chives.
- · 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. Simmer uncovered, until fork-tender, 10-12 min.
- Drain and return potatoes to the same pot, off heat.
- Mash half the cream, half the chives, 1/4 tsp (1/2 tsp) garlic salt and 2 tbsp (4 tbsp) butter into potatoes until smooth. Season with pepper, to taste.
- Remove from heat, then cover to keep warm.



# Cook veggies

- While **steak** rests, reheat the same pan over medium.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl the pan until melted. Add snap peas. Cook, stirring often, until tender-crisp, 3-4 min. Season with salt and pepper.
- Transfer **snap peas** to a plate, cover to keep warm.
- Add 1/2 tbsp (1 tbsp) oil, then tomatoes to the same pan. Cook, stirring occasionally, until tomatoes begin to burst, 2-3 min.
- Transfer tomatoes to a small bowl. Add half the balsamic glaze (use all for 4 ppl), then toss to coat.



### Prep

- Meanwhile, carefully pierce tomatoes with a
- Trim snap peas.

If you've opted to add **shrimp**, using a strainer, drain and rinse shrimp, then pat dry with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp (1 tbsp) oil, then shrimp. Cook, stirring occasionally, until shrimp just turn pink, 2-3 min.\*\* Remove from heat, then transfer shrimp to a plate. Reuse the same pan to sear **steak** in step 3.



# Cook steak

- Pat **steak** dry with paper towels. Season with pepper and ¼ tsp (½ tsp) garlic salt.
- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then steak. Sear until golden-brown, 2-3 min per side.
- Remove from heat and transfer steak to an unlined baking sheet.
- Roast in the **middle** of the oven, until cooked to desired doneness, 4-6 min.\*\*
- When **steak** is done, transfer to a separate cutting board. Loosely cover with foil and set aside to rest for 5 min.
- Carefully wipe the pan clean.



- Reheat the same pan over medium.
- When hot, add cream cheese and 2 tbsp (4 tbsp) water. Whisk together, until cream cheese melts, 1-2 min.
- Once cream cheese has melted, add remaining cream and remaining chives. Cook, stirring constantly, until sauce thickens slightly, 1-2 min. Season with salt and pepper, to taste.



- · Thinly slice steak.
- Divide steak, mashed potatoes and snap peas between plates.
- Drizzle any steak juices from the cutting board over steak.
- Spoon creamy chive sauce over steak, then top with balsamic burst tomatoes.

Top final plates with shrimp.

# **Dinner Solved!**