



# Striploin Steak and Creamy Chive Sauce

with Balsamic Burst Tomatoes

Striploin Special 40 Minutes



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Striploin Steak



Shrimp



Yellow Potato



Sugar Snap Peas



Baby Tomatoes



Chives



Cream



Cream Cheese



Balsamic Glaze



Garlic Salt

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to add protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

### HELLO CHIVES

Add a delicate onion flavour to your sauces with this bright green herb!

## 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, 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.*



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1



## 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**, **¼ tsp (½ 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.

4



## 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 **½ 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.

2



## Prep

- Meanwhile, carefully pierce **tomatoes** with a fork.
- 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 **½ 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.

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## Make sauce

- 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.

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.

6



## Finish and serve

- 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!