



Striploin Steak and Lyonnaise-Style Potatoes

with Dijon Cream Sauce

Special Plus

35 Minutes



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Striploin Steak



Yellow Potato



Brussels Sprouts



Yellow Onion



Garlic, cloves



Chives



Cream



White Cooking Wine



Dijon Mustard

HELLO DIJON MUSTARD

A style of prepared mustard originating from, you guessed it, Dijon, France!

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, measuring spoons, aluminum foil, parchment paper, small pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Yellow Potato	350 g	700 g
Brussels Sprouts	227 g	454 g
Yellow Onion	113 g	226 g
Garlic, cloves	2	4
Chives	7 g	14 g
Cream	56 ml	113 ml
White Cooking Wine	4 tbsp	8 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

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 potatoes and onions

- Cut **potatoes** into ¼-inch rounds.
- Peel, then cut **onion** into ½-inch slices.
- Add **potatoes, onions** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to combine.
- Roast in **middle** of the oven, flipping halfway through, until **potatoes** are tender and golden-brown, 20-22 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

4



Make sauce

- Meanwhile, heat a small pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pot until melted.
- Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Add **cream, Dijon** and **half the cooking wine**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min.

2



Cook steak

- Meanwhile, pat **steak** dry with paper towels. Season with **salt** and **pepper**.
- 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. Transfer **steak** to an unlined baking sheet.
- Roast in the **bottom** 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.

5



Finish potatoes

- When **potatoes** and **onions** are done, reheat the same pan (from step 3) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted. Add **potatoes, onions** and **remaining cooking wine**. Cook, stirring occasionally, until **wine** has been absorbed, 1-3 min. Season with **salt** and **pepper**, then stir to combine.

3



Cook Brussels sprouts

- Meanwhile, halve **Brussels sprouts** (if larger, quarter them).
- Peel, then mince or grate **garlic**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**. Swirl the pan until melted. Add **Brussels sprouts**. Cook, stirring occasionally, until tender, 5-7 min.
- Add **half the garlic**. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**.
- Remove from heat. Transfer **Brussels sprouts** to a plate, then cover to keep warm.

6



Finish and serve

- Thinly slice **chives**.
- Thinly slice **steak**.
- Divide **Brussels sprouts, potatoes** and **steak** between plates.
- Pour **any juices** from the cutting board over **steak**.
- Spoon **sauce** over **steak**.
- Sprinkle **chives** over **potatoes** and **steak**.

Dinner Solved!