



# Truffle Striploin Steak and Pan Gravy

with Mashed Sweet Potatoes and Roasted Brussels Sprouts

Special Plus 35 Minutes



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Striploin Steak



Sweet Potato



Brussels Sprouts



Shallot



Sour Cream



Gravy Spice Blend



Beef Broth Concentrate



Garlic Salt



Truffle Salt

HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

## 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

2 Baking sheets, colander, measuring spoons, potato masher, aluminum foil, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Sweet Potato	340 g	680 g
Brussels Sprouts	227 g	454 g
Shallot	50 g	100 g
Sour Cream	3 tbsp	6 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Truffle Salt	1 g	2 g
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	2 tbsp	4 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



### Prep and cook sweet potatoes

- Quarter **sweet potatoes**.
- Add **sweet 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.

4



### Make pan gravy

- Meanwhile, reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **remaining shallots**. Cook, stirring often, until tender, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**. Cook, stirring often, until coated, 30 sec. Stir in **1 cup** (1 ½ cups) **water** and **broth concentrate**. Bring to a gentle boil.
- Once boiling, cook, stirring often, until **gravy** thickens slightly, 3-4 min.
- Remove the pan from heat, then cover to keep warm.

2



### Prep and roast veggies

- Peel, then thinly slice **half the shallot**. Finely chop **remaining shallot**.
- Halve **Brussels sprouts** (if larger, quarter them).
- Add **Brussels sprouts** and **sliced shallots** to a parchment-lined baking sheet. Drizzle **1 tbsp** (2 tbsp) **water** and **½ tbsp** (1 tbsp) **oil** over top. Season with **half the garlic salt** and **pepper**, then toss to coat. (**TIP:** Adding water to the Brussels sprouts helps them to steam while they bake!)
- Bake in the **middle** of the oven until tender, 16-20 min.

5



### Rest steak and finish sweet potatoes

- When **steak** is done, transfer to a cutting board, then cover loosely with foil. Let rest for 5 min.
- When **sweet potatoes** are tender, drain and return them to the same pot, off heat.
- Roughly mash **sour cream**, **remaining garlic salt**, **2 tbsp** (4 tbsp) **milk** and **2 tbsp** (4 tbsp) **butter** into **potatoes**.
- Season with **pepper**, to taste.

3



### Cook steak

- Meanwhile, pat **steak** dry with paper towels, then season with **truffle salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Pan-fry until golden, 1-2 min per side.
- Remove from heat, then transfer **steak** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 4-7 min.\*\*

6



### Finish and serve

- Thinly slice **steak**.
- Stir **any resting juices** from **steak** into **gravy**. Season with **salt** and **pepper**, to taste.
- Divide **sweet potato mash**, **steak** and **roasted veggies** between plates.
- Spoon **pan gravy** over **steak**.

Dinner Solved!