

# Truffle Striploin Steak and Pan Gravy

with Smashed Potatoes and Roasted Brussels Sprouts

Special Plus

35 Minutes





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Yellow Potato





**Brussels Sprouts** 

Shallot



Gravy Spice Blend





Garlic Salt



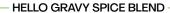
Truffle Salt

Beef Broth

Concentrate

#### **CUSTOM RECIPE**

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



# Start here

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

Measurements , 1 tbsp (2 tbsp) within steps 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

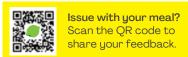
2 Person	4 Person
370 g	740 g
285 g	570 g
350 g	700 g
227 g	454 g
50 g	100 g
3 tbsp	6 tbsp
2 tbsp	4 tbsp
1	2
1 tsp	2 tsp
1 g	2 g
2 tbsp	4 tbsp
3 tbsp	6 tbsp
	285 g 350 g 227 g 50 g 3 tbsp 2 tbsp 1 1 tsp 1 g 2 tbsp

- \*\* Cook shrimp to a minimum internal temperature of 74°C/165°F, as size may vary, and steak 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.





# Prep and cook potatoes

- Quarter potatoes.
- 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.



- 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 from heat, then cover to keep warm.



## Prep and roast veggies

- Peel, then thinly slice half the shallot. Finely chop remaining shallot.
- Halve Brussels sprouts (if larger, quarter
- 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 Brussels sprouts helps them steam while roasting!)
- Roast in the **middle** of the oven until tender,



# Rest steak and finish potatoes

- When **steak** is done, transfer to a cutting board, then cover loosely with foil. Let rest for 5 min.
- When **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.

If you've opted to add **shrimp**, when **potatoes** are done, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan (from step 4) over medium-high. 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 to a plate.



#### 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
- When hot, add 1 tbsp (2 tbsp) oil, then steak. Pan-fry until golden, 1-2 min per side.
- · Remove from heat, then transfer to an unlined baking sheet.
- Roast in the **top** of the oven, until cooked to desired doneness, 4-7 min.\*\*



### Finish and serve

- Thinly slice steak.
- Stir any resting juices from steak into pan gravy. Season with salt and pepper, to
- Divide smashed potatoes, steak and roasted veggies between plates.
- Spoon gravy over steak.

Top final plates with **shrimp**.

# **Dinner Solved!**