

Truffle Striploin Steak and Pan Gravy

with Smashed Potatoes and Snap Peas

Special Plus

35 Minutes







Striploin Steak



Yellow Potato



Sugar Snap Peas



Shallot







Gravy Spice Blend



Garlic Salt



Truffle Salt

CUSTOM RECIPE

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

Happy cooking!

Start here

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

Measurements 1 tbsp (2 tbsp) within steps 4 person Ingredient

oil

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

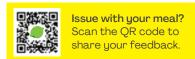
ingi calcine		
	2 Person	4 Person
Striploin Steak	370 g	740 g
Double Striploin Steak	740 g	1480 g
Yellow Potato	350 g	700 g
Sugar Snap Peas	227 g	454 g
Shallot	50 g	100 g
Sour Cream	3 tbsp	6 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Truffle Salt	1 g	2 g
Unsalted 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.





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.



Prep and roast veggies

- Peel, then thinly slice half the shallot. Finely chop **remaining shallot**.
- Trim snap peas.
- Add snap peas 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 snap peas helps them steam while roasting!)
- Roast in the **middle** of the oven until tender, 10-14 min.



Cook steak

- Meanwhile, pat **steak** dry with paper towels, then season with truffle salt and pepper.
- Heat a large non-stick pan over mediumhigh 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 to an unlined baking sheet.
- Roast in the top of the oven, until cooked to desired doneness, 4-7 min.**

If you've opted for **double steak**, don't overcrowd the pan. Pan-fry in batches, if needed!



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 from heat, then cover to keep warm.



Rest steak and finish potatoes

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



Finish and serve

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

Dinner Solved!