



Truffle Striploin Steak and Pan Gravy

with Smashed Potatoes and Roasted Brussels Sprouts

Special Plus 35 Minutes



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Striploin Steak



Shrimp



Yellow Potato



Brussels Sprouts



Shallot



Sour Cream



Gravy Spice Blend



Beef Broth Concentrate



Garlic Salt



Truffle Salt

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!

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 **1 tbsp** (2 tbsp) **oil**
within steps 2 person 4 person 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
Shrimp	285 g	570 g
Yellow Potato	350 g	700 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
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** 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.



1 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.



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 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 Brussels sprouts helps them steam while roasting!)
- Roast in the **middle** of the oven until tender, 16-20 min.



5 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.



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 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 **pan gravy**. Season with **salt** and **pepper**, to taste.
- Divide **smashed potatoes**, **steak** and **roasted veggies** between plates.
- Spoon **gravy** over **steak**.

Top final plates with **shrimp**.

Dinner Solved!



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