



# BALSAMIC & FIG BEEF TENDERLOIN

plus Honey Walnut Crostini

## INGREDIENTS

2 PERSON | 4 PERSON



**1 | 2**  
Demi-Baguette  
Contains: Soy, Wheat



**4 oz | 8 oz**  
Ricotta Cheese  
Contains: Milk



**4 tsp | 8 tsp**  
Honey



**½ oz | 1 oz**  
Walnuts  
Contains: Tree Nuts



**12 oz | 24 oz**  
Potatoes\*



**1 Clove | 2 Cloves**  
Garlic



**8 oz | 16 oz**  
Brussels Sprouts



**¼ oz | ¼ oz**  
Rosemary



**1 | 1**  
Shallot



**1½ TBSP | 1½ TBSP**  
Sour Cream  
Contains: Milk



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk



**¼ Cup | ¼ Cup**  
Panko Breadcrumbs  
Contains: Wheat



**10 oz | 20 oz**  
Beef Tenderloin Steak



**1 | 2**  
Beef Stock Concentrate



**1 | 2**  
Fig Jam



**5 tsp | 10 tsp**  
Balsamic Vinegar



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

HELLO

## BALSAMIC FIG SAUCE

Perfectly balanced with sweet, fruity fig jam and tangy balsamic vinegar



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 1240



## SMOOTH MANEUVER

Our trick for the smoothest-ever mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

## BUST OUT

- Baking sheet
- Small bowl
- Whisk
- Medium pot
- Strainer
- Potato masher
- Medium pan
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)

Contains: Milk



## 1 MAKE CROSTINI

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Slice **baguette** crosswise into 8 rounds (**16 rounds for 4**); spread out on a baking sheet and **drizzle with olive oil**. Toast on top rack until golden brown, 5-10 minutes. (**For 4, if necessary, divide rounds between two baking sheets; toast on top and middle racks.**) (**Reserve sheet for Step 5.**)
- Place **ricotta** in a small bowl; whisk in a **large drizzle of olive oil**. Season with **salt and pepper**.
- Spread ricotta on toasted baguette rounds; drizzle with **honey** and sprinkle with **walnuts**. **TIP: Prefer to serve the crostini with the main course? Toast now and assemble right before serving!**



## 2 PREP

- Dice **potatoes** into ½-inch pieces. Peel and mince or grate **garlic**. Trim and halve **Brussels sprouts** lengthwise. Strip **rosemary leaves** from stems; mince leaves until you have 1 tsp (**2 tsp for 4 servings**). Halve, peel, and mince **shallot** until you have 2 TBSP (**3 TBSP for 4**).



## 3 MAKE MASHED POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain.
- Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in empty pot used for potatoes over medium heat. Add **garlic**; cook until fragrant, 30 seconds.
- Add drained potatoes and **sour cream**; mash until smooth, adding splashes of reserved potato cooking liquid as needed. Season with **salt and pepper**. Top with **Parmesan**.



## 4 TOAST PANKO

- While potatoes cook, heat a **drizzle of olive oil** in a medium, preferably nonstick, pan over medium-high heat. Add **panko**; season with **salt and pepper**. Cook, stirring frequently, until golden brown, 3-5 minutes.
- Turn off heat; transfer to a medium bowl. Wipe out pan.



## 5 ROAST BRUSSELS SPROUTS

- Toss **Brussels sprouts** on sheet used for crostini with a **large drizzle of olive oil, salt, and pepper**. Roast on top rack until browned and crispy, 15-20 minutes.
- Carefully transfer to bowl with **toasted panko**; toss to combine. Season with **half the minced rosemary, salt, and pepper**.



## 6 COOK BEEF

- While Brussels sprouts roast, pat **beef\*** dry with paper towels; season all over with **salt and pepper**.
- Heat a **large drizzle of oil** in pan used for panko over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- Turn off heat; remove from pan and set aside to rest for at least 5 minutes. Wipe out pan.



## 7 MAKE SAUCE & SERVE

- Melt **1 TBSP butter** in same pan over medium heat. Add **minced shallot**; cook until fragrant, 1-2 minutes.
- Stir in **stock concentrate, jam, vinegar, 2 TBSP water** (**4 TBSP for 4 servings**), any **resting juices from beef**, and **remaining minced rosemary** to taste. Cook until slightly thickened, 1-2 minutes. Season with **salt and pepper**.
- Divide **mashed potatoes, Brussels sprouts, and beef** between plates. Top beef with **sauce** and serve.