

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



8 oz | 16 oz Brussels Sprouts



1|1 Shallot



¼ oz | ¼ oz Rosemary



1 Clove | 2 Cloves Garlic



2 TBSP | 2 TBSP Sour Cream Contains: Milk



¼ Cup | ¼ Cup
Panko Breadcrumbs
Contains: Wheat



10 oz | 20 oz Beef Tenderloin



1 | 2 Beef Stock Concentrate



2 TBSP | 4 TBSP Fig Jam



5 tsp | 10 tsp Balsamic Vinegar

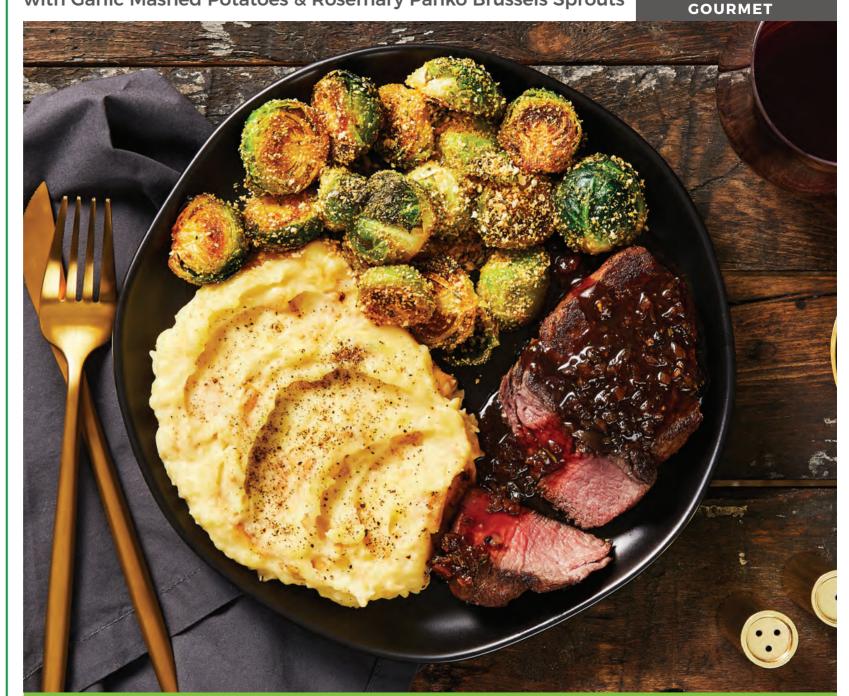
HELLO

FIG JAM

This fruity condiment mingles with tangy balsamic vinegar to create the perfect sauce for beef tenderloin.

BALSAMIC & FIG BEEF TENDERLOIN

with Garlic Mashed Potatoes & Rosemary Panko Brussels Sprouts



PREP: 10 MIN

COOK: 40 MIN

CALORIES: 760



ON THE BACK BURNER

To make sure that your mashed potatoes are served warm, we suggest keeping the pot on low heat until you're ready to serve. Just be sure to cover it first! This way, the potatoes stay nice and creamy.

BUST OUT

- Medium pot
- Strainer
- Potato masher
- Medium pan
- Medium bowl
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)

 Contains: Milk

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* Beef is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce.
- Dice potatoes into ½-inch pieces. Trim and halve Brussels sprouts lengthwise. Halve, peel, and mince shallot until you have 2 TBSP (3 TBSP for 4 servings). Strip rosemary leaves from stems; mince leaves until you have 1 tsp (2 tsp for 4). Peel and mince or grate garlic.



2 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; drain.
- Melt 2 TBSP butter (4 TBSP for 4 servings) in empty pot over medium heat. Add garlic; cook until fragrant, 30 seconds. Add potatoes and sour cream; mash until smooth, adding splashes of reserved cooking liquid as needed. Season with salt and pepper.



3 TOAST PANKO

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



4 ROAST BRUSSELS SPROUTS

- Toss Brussels sprouts on a baking sheet 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.



5 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.



6 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 potatoes, Brussels sprouts, and beef between plates. Top beef with sauce and serve.

