

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz Brussels Sprouts



12 oz | 24 oz Yukon Gold Potatoes



1 | 1 Shallot

4 oz | 8 oz Grape Tomatoes



Tuscan Heat Spice



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



10 oz | 20 oz Beef Tenderloin



5 tsp | 10 tsp Balsamic Vinegar



1 | 2 Beef Stock Concentrate

HELLO

BALSAMIC VINEGAR

This tangy-sweet condiment adds rich sophistication to juicy burst tomatoes.

BEEF TENDERLOIN & BURST BALSAMIC TOMATOES

with Cheesy Potato Rounds & Roasted Brussels Sprouts



PREP: 10 MIN

COOK: 35 MIN

CALORIES: 660

11



GOT NO CHILL

Take your beef out of the fridge and let it come to room temperature before cooking. Don't have time for that? Let it sit out long enough to take the chill off. This is the key to evenly cooked, juicy beef.

BUST OUT

- · Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (7 tsp | 7 tsp)
- Butter (1 TBSP | 1 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 450 degrees. Wash and dry all produce.
- Trim and halve **Brussels sprouts** lengthwise. Slice **potatoes** into ¼-inchthick rounds. Halve, peel, and thinly slice **shallot**. Halve **tomatoes**.



2 TOSS BRUSSELS SPROUTS

 Toss Brussels sprouts on one side of a baking sheet with a large drizzle of olive oil and a pinch of salt and pepper. Arrange cut sides down.



3 ROAST VEGGIES

- Toss potatoes on empty side of same sheet with a large drizzle of olive oil, half the Tuscan Heat Spice (all for 4 servings), salt, and pepper. Arrange rounds slightly overlapping on sheet, then evenly sprinkle with Parmesan.
- Roast on top rack until veggies are browned and tender, 20-25 minutes.



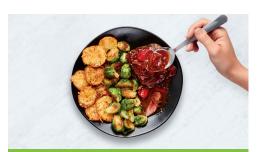
4 COOK BEEF

- Meanwhile, pat beef* dry with paper towels; season all over with salt and pepper.
- Heat a large drizzle of olive oil in a large pan over medium-high heat.
 Add beef and cook to desired doneness, 4-7 minutes per side.
- Transfer beef to a plate to rest.



5 MAKE BURST TOMATOES

- Heat a drizzle of olive oil in same pan over medium-high heat. Add shallot and a pinch of salt and pepper. Cook until fragrant, 1-2 minutes.
- Add tomatoes and cook, stirring, until slightly softened, 1-2 minutes.
- Stir in vinegar, stock concentrate, and ¼ cup water (½ cup for 4 servings). Simmer until slightly thickened and saucy, 3-4 minutes. Turn off heat.
- Stir in 1 TBSP butter and any resting iuices from beef.



6 SERVE

 Divide Brussels sprouts, potatoes, and beef between plates. Top beef with burst balsamic tomatoes and serve.