



# BISTRO STEAK & EGG BAGUETTES

with Crispy Potatoes, Pickled Shallot Green Salad & Roasted Garlic Aioli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Shallot



1 | 1  
Lemon



2 | 4  
Demi-Baguettes  
Contains: Soy, Wheat



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 oz | 2 oz  
Roasted Garlic and Onion Spread



10 oz | 20 oz  
Bavette Steak



2 | 4  
Eggs  
Contains: Eggs



2 tsp | 2 tsp  
Dijon Mustard



2 oz | 4 oz  
Mixed Greens



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

### ROASTED GARLIC AND ONION SPREAD

A savory-sweet and tangy addition to mayo that's perfect for sandwiches



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1310



## IN A PICKLE

In Step 3, you'll microwave shallot in a lemony pickling liquid. The heat helps the sugar and salt dissolve, and speeds up the pickling process.

## BUST OUT

- Baking sheet
- 2 Small bowls
- Plastic wrap
- Paper towels
- Large pan
- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)



## 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Halve, peel, and thinly slice **shallot**. Halve **lemon**. Halve **baguettes** lengthwise.



## 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, a **big pinch of salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



## 3 PICKLE SHALLOT & MAKE AIOLI

- Meanwhile, in a small microwave-safe bowl, combine **shallot**, **juice from half the lemon**, **1 tsp sugar**, **1 tsp water**, **salt**, and **pepper**. (For 4 servings, use **juice from whole lemon**, **2 tsp sugar**, and **2 tsp water**.) Cover bowl with plastic wrap; microwave for 1 minute. Set aside to pickle.
- In a separate small bowl, combine **mayonnaise** with **roasted garlic and onion spread**. Season with **salt** to taste.



## 4 COOK STEAK & TOAST BREAD

- Pat **steak\*** dry with paper towels. Season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- While steak cooks, toast **baguettes** until golden.
- Once steak is cooked to desired doneness, turn off heat; transfer to a cutting board to rest. Wipe out pan.



## 5 COOK EGGS

- Heat a **drizzle of oil** in same pan over medium heat. Crack **eggs\*** into pan and cover. (For 4 servings, you may want to cook eggs in batches.) Fry eggs to preference. Season with **salt** and **pepper**.



## 6 MAKE SALAD

- Remove **pickled shallot** from **pickling liquid** (reserve liquid).
- In a large bowl, whisk together reserved shallot pickling liquid, **half the mustard** (all for 4 servings), and **1 TBSP olive oil** (2 TBSP for 4). Season with **salt** and **pepper** to taste.
- Add **mixed greens** and pickled shallot to bowl; toss to combine. Taste and season with **salt** and **pepper** if desired.



## 7 FINISH & SERVE

- Slice **steak** against the grain.
- Spread **garlic herb butter** over **bottom baguette halves**; spread **half the roasted garlic aioli** over **top baguette halves**. Fill baguettes with steak, **eggs**, and a **bit of salad**; close **sandwiches**.
- Divide sandwiches, **potatoes**, and remaining salad between plates. Serve with remaining roasted garlic aioli on the side for dipping.

\*Steak is fully cooked when internal temperature reaches 145°.

\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.