



NEW YORK STRIP STEAK WITH BALSAMIC REDUCTION

over Polenta, Blistered Tomatoes, and Green Beans

11



HELLO BALSAMIC REDUCTION

Luscious balsamic flavor concentrated
into a silky-smooth sauce

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 750



Beef Stock
Concentrate



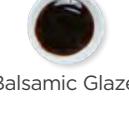
Green Beans



Chives



Parmesan Cheese
(Contains: Milk)



Balsamic Glaze



Shallot



New York
Strip Steak



Polenta



Grape Tomatoes

START STRONG

Take a moment to check out the direction of the muscle in the steak. You want to cut across (not with) it for melt-in-your-mouth-tender slices.



BUST OUT

- Medium pot
- Paper towel
- Medium pan
- Large pan
- Oil (1 TBSP | 2 TBSP)
- Butter (1½ TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

• Beef Stock Concentrate	1 2
• Green Beans	6 oz 12 oz
• Shallot	1 1
• Chives	¼ oz ¼ oz
• New York Strip Steak	10 oz 20 oz
• Polenta	½ Cup 1 Cup
• Parmesan Cheese	¼ Cup ½ Cup
• Grape Tomatoes	4 oz 8 oz
• Balsamic Glaze	2 TBSP 4 TBSP

HELLO WINE



PAIR WITH

Meadowhawk South Eastern
Australia Shiraz-Cabernet, 2016

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1 PREP

Wash and dry all produce. In a medium pot, bring **2 cups water, stock concentrate**, and a pinch of **salt** to a boil. Cut **green beans** into 2-inch pieces. Halve, peel, and mince **shallot**. Finely chop **chives**. Pat **steak** dry with a paper towel.



4 COOK STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside on a plate to rest 5 minutes.

TIP: Loosely cover steak with aluminum foil to keep warm while resting.

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2 MAKE POLENTA

Once water is boiling, lower heat and reduce to a simmer. Whisk in **polenta**. Cook until thick but still oozy, 3-5 minutes. (**TIP:** Add a splash of water if polenta becomes stiff.) Stir in **Parmesan**. Season with **salt** and **pepper** and remove from heat.



5 MAKE SAUCE

Heat a drizzle of **oil** in same pan over medium-high heat. Add **shallot** and cook until slightly softened, 1-2 minutes. Pour in a splash of **water** and scrape up any brown bits from bottom of pan. Allow liquid to evaporate. Remove from heat, then add **balsamic glaze** and **1½ TBSP butter** to pan. Stir until butter melts, then mix in any juices that have accumulated on plate from steak. Season to taste with **salt** and **pepper**.

3 COOK VEGGIES

Heat a drizzle of **oil** in a medium pan over medium-high heat. Add **green beans** and **tomatoes**. Cook, tossing, until green beans are tender and tomatoes are starting to burst, 5-6 minutes. Remove pan from heat.



6 FINISH AND PLATE

Slice **steak** against the grain. If **polenta** has cooled, reheat over medium-low heat, adding a few splashes of water to loosen if necessary. Divide between plates, then top with **green beans**, **tomatoes**, and **steak**. Drizzle **sauce** over steak and garnish with **chives**.

BUON APETITO!

Drizzle the sauce directly onto the plate for a restaurant-worthy presentation.