SIRLOIN & SHERRY SHALLOT SAUCE
with Garlic Parmesan Potato Clusters & Mixed Greens

INGREDIENTS

2 PERSON | 4 PERSON

12 oz | 24 oz
Yukon Gold Potatoes*

1 1/1 Shallot

5 tsp | 10 tsp
Sherry Vinegar

1 tsp | 2 tsp
Garlic Powder

1/4 Cup | 1/4 Cup
Parmesan Cheese
Contains Milk

1/2 Lemon

1/2 Beef Stock
Concentrate

2 TBSP | 4 TBSP
Sour Cream
Contains Milk

2 oz | 4 oz
Mixed Greens

* The ingredient you received may be a different color.

HELLO

SHERRY VINEGAR

This complex-tasting vinegar adds a touch of finesse to both your salad and pan sauce.

PREP: 10 MIN  |  COOK: 40 MIN  |  CALORIES: 810
1 PREP & MAKE VINAIGRETTE
- Adjust rack to middle position and preheat oven to 450 degrees. Lightly oil a baking sheet. Wash and dry produce.
- Slice potatoes into ¼-inch-thick rounds. Halve, peel, and finely chop half the shallot (save remaining for another use).
- In a small bowl, whisk together half the vinegar (you’ll use the rest later), 1 TBSP olive oil, and ½ tsp sugar (for 4 servings, use 2 TBSP olive oil and 1 tsp sugar). Season with salt and pepper.

2 MAKE POTATO CLUSTERS
- In a large bowl, combine potatoes, garlic powder, 2 TBSP olive oil (4 TBSP for 4 servings), and a couple big pinches of salt and pepper; toss until potatoes are completely coated. Arrange on prepared sheet in clusters (about 6 slightly overlapping slices each).
- Roast on middle rack for 12 minutes, then sprinkle with Parmesan.
- Return to middle rack until potatoes are tender and cheese is lightly browned, 10-12 minutes more.

3 COOK STEAK
- While potatoes roast, pat steak* dry with paper towels; season all over with salt and pepper.
- Heat a large drizzle of oil in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.

4 MAKE SAUCE
- Heat a drizzle of oil in same pan over medium heat. Add chopped shallot; cook, stirring, until softened, 1-2 minutes.
- Pour in remaining vinegar. Simmer until reduced by half, 30 seconds.
- Stir in stock concentrate and ¼ cup water (½ cup for 4 servings). Simmer until thickened, 2-3 minutes. Turn off heat.
- Stir in sour cream and 1 TBSP butter (2 TBSP for 4) until melted and combined. Season with salt and pepper.

5 MAKE SALAD
- While sauce cooks, toss mixed greens in a second large bowl with as much vinaigrette as desired. Season with salt and pepper.

6 FINISH & SERVE
- Slice steak against the grain.
- Divide steak, potato clusters, and salad between plates. Top steak with sauce and serve.

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

* Steak is fully cooked when internal temperature reaches 145º.