













STRIP STEAK OVER TRUFFLED MASHED POTATOES

with Green Beans Amandine



HELLO
TRUFFLE OIL
 The secret ingredient that makes anything taste extra special

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 840

- 
Yukon Gold Potatoes
- 
Parsley
- 
Green Beans
- 
Beef Demi-Glace
(Contains: Milk)
- 
Truffle Oil
- 
Tricolor Peppercorns
- 
Shallot
- 
New York Strip Steak
- 
Sour Cream
(Contains: Milk)
- 
Sliced Almonds
(Contains: Tree Nuts)

START STRONG

Nothing satisfies quite like a steak with a tender interior and crisp, seared surface. Make sure your pan is sizzling hot and the surface of the steak is patted dry so that it gets browned and crusty.

BUST OUT

- Peeler
- Large pan
- Medium pot
- Paper towel
- Strainer
- Potato Masher
- Baking sheet
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz | 24 oz**
- Tricolor Peppercorns **¼ tsp | ½ tsp**
- Parsley **¼ oz | ½ oz**
- Shallot **1 | 2**
- Green Beans **6 oz | 12 oz**
- New York Strip Steak **12 oz | 24 oz**
- Beef Demi-Glace **1 | 2**
- Sour Cream **4 TBSP | 8 TBSP**
- Truffle Oil **½ tsp | 1 tsp**
- Sliced Almonds **1 oz | 2 oz**

HELLO WINE



PAIR WITH
Le Flaneur Graves AOC, 2014

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1 PREHEAT OVEN AND BOIL POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Peel **potatoes**, then cut into ½-inch cubes. Place in a medium pot with a big pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 12-15 minutes. Drain and return to pot.



4 MAKE SAUCE

Reduce heat under pan to medium low and add a drizzle of **oil**. Add **shallot** and cook, tossing, until softened, 1-2 minutes. Stir in **¼ tsp crushed peppercorns** (use more or less to taste), **demi-glace**, and **½ cup water**. Bring to a boil, then lower heat and simmer until reduced, 2-3 minutes. Remove from heat. Add **1 TBSP butter** and half the **sour cream**. Stir until butter is melted. Season with **salt** and **pepper**.



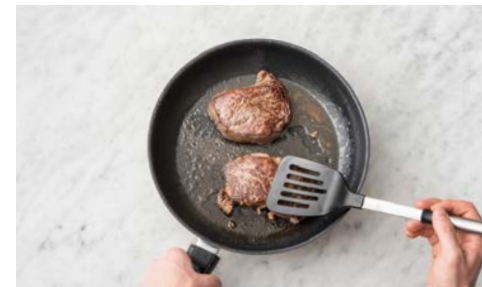
2 PREP AND ROAST BEANS

Use a mallet or heavy pan to crush **peppercorns** in their bag until coarsely ground. Finely chop **parsley**. Peel, halve, and chop **shallot**. Toss **green beans**, a drizzle of **oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until tender, 12-15 minutes.



5 MASH POTATOES

Add remaining **sour cream** and **½ tsp truffle oil** to pot with drained **potatoes** (we sent extra oil—use more or less to taste). Mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**. **TIP:** Add a splash of milk to make potatoes extra creamy.



3 COOK STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel and season 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 to rest. **TIP:** Loosely cover steak with aluminum foil to keep it warm.



6 FINISH AND PLATE

Thinly slice **steak** against the grain. Toss **green beans** with **almonds**. Divide **mashed potatoes**, green beans, and steak between plates. Drizzle **sauce** over steak and potatoes. Garnish with **parsley**.

SUMPTUOUS!

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