



Chive and Tarragon Butter Striploin Steak

with Sour Cream and Onion Potatoes and Tarragon Tomato Salad

Striploin Special

40 Minutes



Striploin Steak
370 g | 740 g



Yellow Potato
350 g | 700 g



Beefsteak Tomato
1 | 2



Baby Tomatoes
113 g | 227 g



Onion, chopped
56 g | 113 g



Chives
7 g | 14 g



Tarragon
7 g | 14 g



Sour Cream
6 tbsp | 12 tbsp



Mayonnaise
4 tbsp | 8 tbsp



Crispy Shallots
28 g | 56 g



White Wine Vinegar
1 tbsp | 2 tbsp



Montreal Steak Spice
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Remove 2 **tbsp** (4 **tbsp**) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Halve **potatoes** lengthwise.
- Add **potatoes** and **1 tbsp** (2 **tbsp**) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange cut-side down.
- Roast in the **bottom** of the oven until tender, 20-22 min.

2



Finish remaining prep

- Thinly slice **chives**.
- Strip **tarragon leaves** from stems, then finely chop.
- Core, then cut **beefsteak tomato** into ½-inch wedges.
- Halve **baby tomatoes**.
- Add **2 tbsp** (4 **tbsp**) **softened butter**, **half the chives** and **half the tarragon** to a medium bowl. Season with **salt** and **pepper**, then stir to combine.

3



Cook steak

- Pat **steak** dry with paper towels. Season with **salt** and **Montreal Steak Spice**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **steak**. Sear until golden-brown, 2-3 min per side.
- Remove from heat, then transfer **steak** to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked to desired doneness, 6-10 min.**
- When **steak** is done, remove from heat and transfer to a cutting board. Loosely cover with foil and set aside to rest, 5 min.

4



Make caramelized onions

- Reheat the same pan over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **butter**, then **onions**. Season with **salt**. Cook, stirring often, until slightly softened, 3-4 min.
- Add ½ **tbsp** (1 **tbsp**) **sugar**. Cook, stirring often, until dark golden-brown, 3-5 min.
- Transfer **onions** to a small bowl.

5



Make tomato salad and tarragon ranch

- Add **2 tsp** (4 **tsp**) **vinegar**, ¼ **tsp** (½ **tsp**) **sugar** and ½ **tbsp** (1 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add all **tomatoes**, then gently toss to coat.
- Add **mayo**, **remaining vinegar**, **remaining tarragon**, **half the sour cream** and ¼ **tsp** (½ **tsp**) **sugar** to another medium bowl. Season with **salt** and **pepper**, then stir to combine. (**NOTE**: This is your tarragon ranch!)

6



Finish and serve

- Thinly slice **steak**.
- Divide **steak** and **potatoes** between plates.
- Dollop **tarragon-chive butter** over **steak**.
- Top **potatoes** with **remaining sour cream**, **caramelized onions**, **crispy shallots** and **remaining chives**.
- Using a slotted spoon, transfer **marinated tomatoes** to plates. Drizzle **some tarragon ranch** over top.
- Serve **any remaining tarragon ranch** alongside. (**TIP**: Leftover ranch will keep well in the fridge for up to 3 days.)

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.



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