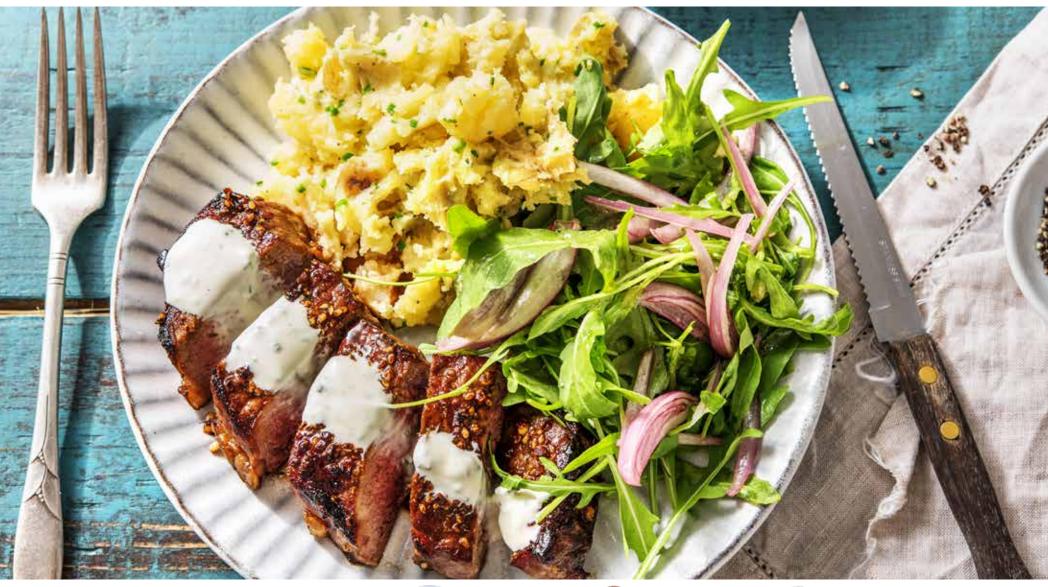


COFFEE-DUKKAH RUBBED STEAK

with Smash Potatoes and Chive Cream Sauce





HELLO COFFEE

Smoky, sweet and nutty come together beautifully in this DIY spice blend

PREP: 10 MIN



Beef Steak



Yellow Potato



Sour Cream



Chives





Instant Coffee





Brown Sugar

TOTAL: 30 MIN CALORIES: 750

Baby Arugula

Shallot

Red Wine Vinegar

Dukkah Spice

BUST OUT

- Large Bowl
- Parchment Paper
- Measuring Spoons
- Baking Sheet
- Medium Pot
- Aluminum Foil
- Potato Masher
- · White Sugar
- 2 Small Bowls
- (1 tsp | 2 tsp)
- Whisk
- Butter 2 (2 tbsp | 4 tbsp)
- Strainer

- Salt and Pepper
- Paper Towel
- Olive or Canola oil
- Large Non-Stick Pan

INCDEDIENTS

INGREDIENTS	
	2-person 4-person
Beef Steak	340 g 680 g
Yellow Potato	340 g 680 g
• Sour Cream 2	6 tbsp 12 tbsp
• Chives	10 tsp 20 tsp
Instant Coffee	1 tbsp 2 tbsp
Baby Arugula	56 g 112 g
• Shallot	50 g 100 g
• Red Wine Vinegar 9	2 tbsp 4 tbsp
• Dukkah Spice 5,8	1 tbsp 2 tbsp
Brown Sugar	2 tsp 4 tsp

ALLERGENS ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- O Seafood/Fruit de Mer 6 Mustard/Moutarde
- 1 Wheat/Blé
- 7 Peanut/Cacahuète
- 2 Milk/Lait
- 8 Sesame/Sésame
- 3 Egg/Oeuf 4 Soy/Soja
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 5 Tree Nut/Noix
- 11 Shellfish/Fruit de Mer
- Laver et sécher tous les aliments.
- **Cuire jusqu'à une température interne minimale de 63°C/145°F.



START STRONG



Preheat the oven to 400°F (to roast steaks). Start prepping when the oven comes up to temperature!



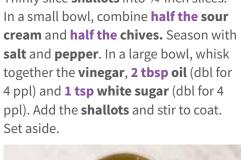
COOK POTATOES Wash and dry all produce.* Cut the potatoes into 1-inch cubes. In a medium pot, add the potatoes, 1 tsp salt, and enough water to cover (approximately 1-2 inches). (NOTE: Use a large pot and 2 tsp salt for 4 ppl.) Bring to a boil over high heat. Cook until the potatoes are fork-tender, 10-12 min.



COOK STEAK Heat a large non-stick pan to medium-high. When the pan is hot, add 1tbspoil (dbl for 4 ppl), then the steak. Panfry until golden, 2-3 min per side. Remove the pan from the heat and transfer the **steak** to a parchment-lined baking sheet. Roast steak in the centre of the oven, until cooked to desired doneness, 3-5 min. (TIP: Cook to a min. internal temp. of 63°C/145°F for medium-rare; steak size will affect doneness.**)



Meanwhile, thinly slice chives. Thinly slice **shallots** into ¼-inch slices. In a small bowl, combine half the sour cream and half the chives. Season with salt and pepper. In a large bowl, whisk together the vinegar, 2 tbsp oil (dbl for 4 ppl) and 1 tsp white sugar (dbl for 4 ppl). Add the **shallots** and stir to coat. Set aside.





SMASH POTATOES Meanwhile, drain the **potatoes** and return them to the same pot. Add the remaining chives, remaining sour cream and 2 tbsp butter (dbl for 4 ppl). Using a fork or potato masher, mash together until creamy and chunky. Season with salt and pepper. When steak is done, transfer steak to a plate. Loosely cover with foil and set aside to rest. Add arugula to the large bowl with **shallots** and **vinaigrette**. Toss to combine.



PREP STEAK Pat the **steak** dry with paper towels. Season with **salt** and **pepper**. In another small bowl, combine the instant coffee, dukkah spice and brown sugar. Sprinkle the coffee mixture onto the **steak**. Rub and press the **mixture** to evenly coat both sides.



FINISH AND SERVE On a 45° angle (or a "bias") against the grain, thinly slice the steak. Season with salt. Divide the steak, smashed potatoes and **salad** between plates. Dollop **steak** with **chive cream sauce**. (**NOTE**: For more coffee flavour, spoon any juices from the plate over steak!)

SLICE AWAY!

Slicing the steak on a bias against the grain ensures a tender chew.