



Mushroom 'Steak Diane'

with Green Bean Amandine and Roasted Potatoes

Special Plus

30 Minutes



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Striploin Steak



Garlic, cloves



Worcestershire Sauce



Cream Sauce Spice Blend



Cream



White Cooking Wine



Beef Broth Concentrate



Mushrooms



Sous Vide Potatoes



Green Beans



Almonds, sliced



Chives

HELLO AMANDINE

The French name of a dish garnished with almonds!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, medium pot, parchment paper, measuring cups, large non-stick pan, paper towels, whisk

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Garlic, cloves	2	4
Worcestershire Sauce	½ tbsp	1 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	56 ml	113 ml
White Cooking Wine	4 tbsp	8 tbsp
Beef Broth Concentrate	1	2
Mushrooms	113 g	227 g
Sous Vide Potatoes	280 g	560 g
Green Beans	170 g	340 g
Almonds, sliced	28 g	56 g
Chives	7 g	7 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

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Prep and toast almonds

- Heat a large non-stick pan over medium heat.
- While the pan heats, thinly slice **mushrooms**.
- Trim, then halve **green beans**.
- Thinly slice **chives**.
- Peel, then mince or grate **garlic**.
- When the pan is hot, add **almonds** to the dry pan. Toast, stirring occasionally, until golden, 4-5 min. (**TIP**: Keep your eye on almonds so they don't burn!)
- Transfer **almonds** to a plate.



Cook mushroom sauce

- Meanwhile, heat a medium pot over medium-high heat.
- When hot, add **1 ½ tbsp butter** (dbl for 4 ppl), then swirl the pot until melted.
- Add **mushrooms**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **mushrooms** are golden, 4-5 min.
- Sprinkle **Cream Sauce Spice Blend** and **half the garlic** over **mushrooms**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat. Add **cooking wine**, whisking until slightly reduced, 20 sec.
- Return the pan to medium, then whisk in **broth concentrate, cream** and **½ cup water** (dbl for 4 ppl) until smooth.
- Bring to a simmer, whisking occasionally, until slightly thickened, 2-3 min.



Roast potatoes

- Meanwhile, pat **potatoes** dry with paper towels.
- Add **potatoes** and **2 tsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 14-16 min.



Cook green beans

- Meanwhile, heat the same pan (from step 3) over medium-high.
- When hot, add **green beans** and **⅓ cup water** (dbl for 4 ppl), then season with **salt**. Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Season with **salt** and **pepper**, to taste.



Cook steak

- Meanwhile, heat the pan (from step 1) over medium-high.
- While the pan heats, pat **steak** dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat, then transfer **steak** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 6-8 min.**
- Transfer **steak** to a clean cutting board. Set aside to rest for 2-3 min.



Finish and serve

- Add **half the Worcestershire sauce** (use all for 4 ppl) to the pot with **mushroom sauce**. Season with **salt** and **pepper**, to taste, then stir to combine.
- Add **half the chives** and **½ tbsp butter** (dbl for 4 ppl) to the baking sheet with **potatoes**. Toss until **butter** melts and coats **potatoes**.
- Thinly slice **steak**.
- Divide **potatoes, steak** and **green beans** between plates.
- Spoon **mushroom sauce** over **steak**.
- Sprinkle **almonds** over **green beans**.
- Sprinkle **remaining chives** over plate.

Dinner Solved!