

# Steak in Balsamic Mushroom Sauce

with Roasted Veggies and Smashed Potatoes

Striploin Special

40 Minutes





Striploin Steak





Concentrate

1 2

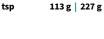
370 g | 740 g



Garlic Salt 1 tsp | 2 tsp



Mushrooms







56 ml | 113 ml





**Red Potato** 400 g | 800 g



Balsamic Glaze 2 tbsp | 4 tbsp



**Brussels Sprouts** 170 g | 340 g



1/2 | 1



Garlic Spread 2 tbsp | 4 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.



Cooking utensils | 2 Baking sheets, measuring spoons, potato masher, strainer, aluminum foil, parchment paper, measuring cups, large pot, large



### Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Thinly slice mushrooms.
- Remove any damaged outer leaves, then halve Brussels sprouts (if larger, quarter them).
- Peel, then cut **half the onion** into ½-inch wedges (use whole onion for 4 ppl).
- Add Brussels sprouts, onions, ½ tsp (1 tsp) garlic salt, 1 tbsp (2 tbsp) oil and pepper to a parchment-lined baking sheet. Toss to combine.
- Roast in the **bottom** of the oven, stirring halfway through, until tender, 16-20 min.



#### Make sauce

- Reheat the same pan over medium.
- Add **half the garlic spread**, then swirl the pan to melt, 1 min.
- Add mushrooms to the pan. Cook, stirring occasionally, until softened, 4-5 min.
- Sprinkle over Cream Sauce Spice Blend.
  Cook, stirring constantly, until coated, 1 min.
- Add **beef broth concentrate** and **% cup** (1 ½ cup) **water** to the pan. Cook, stirring occasionally, until slightly reduced, 2-3 min.
- Remove the pan from heat, then stir in half the balsamic glaze.



#### Prep and cook potatoes

- Meanwhile, cut potatoes into 1-inch pieces.
- Add potatoes, 2 tsp salt and enough water to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium.
  Simmer uncovered until fork-tender,
  10-12 min.
- Drain and return **potatoes** to the same pot, off heat.



#### Prep and cook steaks

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat steak dry with paper towels, then season with ½ tsp (1 tsp) garlic salt and pepper.
- When the pan is hot, add 1 tbsp oil, then steak. Sear until golden-brown, 1-2 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, 4-6 min.\*\*
- Transfer steak to a cutting board. Loosely cover with foil and set aside to rest, 5 min.



## Finish potatoes and veggies

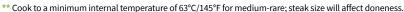
- Roughly mash remaining garlic spread and cream into potatoes until slightly mashed.
   (NOTE: 'Smashed' potatoes will still have a few chunks!) Season with salt and pepper, to taste.
- Once veggies are tender, drizzle over remaining balsamic glaze, then toss to combine. Set aside.



### Finish and serve

- Thinly slice steak.
- Stir any steak resting juices into mushroom sauce.
- Divide **potatoes** and **veggies** between plates.
- Top potatoes with steak, then spoon over sauce.

Measurements within steps 2 person 4 person





Issue with your meal? Scan the

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