



# Steaks and Bacon-Balsamic Sauce

## with Mustardy Broccoli and Herbed Potatoes

Special 35 Minutes



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**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

- Beef Steak
- Striploin Steak
- Bacon Strips
- Shallot
- Balsamic Glaze
- Gravy Spice Blend
- Sous Vide Potatoes
- Whole Grain Mustard
- Broccoli, florets
- Garlic Salt
- Chives

HELLO BACON

The ultimate salty, smoky flavour booster!

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

2 Baking sheets, measuring spoons, strainer, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Striploin Steak	370 g	740 g
Bacon Strips	100 g	200 g
Shallot	50 g	50 g
Balsamic Glaze	4 tbsp	8 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Sous Vide Potatoes	280 g	560 g
Whole Grain Mustard	1 tbsp	2 tbsp
Broccoli, florets	227 g	454 g
Garlic Salt	1 tsp	2 tsp
Chives	7 g	7 g
Unsalted Butter*	2 tbsp	2 ½ tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook bacon and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F (for medium-rare), respectively.

## 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

- Peel, then cut **shallot** into ¼-inch pieces.
- Cut **broccoli** into bite-sized pieces.
- Thinly slice **chives**.
- Drain **potatoes**, then thoroughly pat dry with paper towels. (**TIP:** Any extra moisture will prevent potatoes from crisping when roasted.)
- Cut **bacon** into ¼-inch pieces on a separate cutting board or use scissors.

4



## Cook steaks

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While pan heats, pat **beef steaks** dry with paper towels. Season with **salt and pepper**.
- When pan is hot, add **1 tbsp oil** (same for 4 ppl), then **steaks**. Sear until golden-brown and cooked through, 3-4 min per side.\*\*
- Remove from heat, then transfer **steaks** to a cutting board to rest, 5 min. Reserve **fat** in the pan.

If you've opted to get **striploin steaks**, season it in the same way the recipe instructs you to season **beef steaks**. Increase pan-frying time to 4-6 min per side.\*\*

2



## Roast broccoli

- Add **mustard, half the garlic salt, ¼ tsp (½ tsp) sugar, 1 tbsp (2 tbsp) water** and **1 tbsp (2 tbsp) oil** to a small bowl, then stir to combine.
- Add **broccoli** to a parchment-lined baking sheet. Drizzle **mustard sauce** over **broccoli**. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 12-15 min.

5



## Make bacon-balsamic sauce

- Heat the same pan over medium.
- Add **bacon** and **shallots**. Cook, stirring occasionally, until **bacon** is golden and starts to crisp, 4-5 min.\*\*
- Carefully drain and discard any excess bacon fat from the pan, if desired.
- Sprinkle **remaining Gravy Spice Blend** into the pan. Cook, stirring often, until **bacon** and **shallots** are coated, 30 sec.
- Gradually add **¾ cup (1 cup) water**. Cook, stirring often, until **mixture** comes to a simmer.
- Simmer, stirring often, until **sauce** thickens slightly, 1-2 min. Remove from heat.

3



## Roast potatoes

- Add **potatoes, remaining garlic salt, half the Gravy Spice Blend** and **1 tbsp (2 tbsp) oil** to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, stirring halfway through, until golden-brown, 12-14 min.
- When **potatoes** are done, immediately add **1 tbsp butter** (same for 4 ppl) and **half the chives** to the baking sheet with **potatoes**. Stir until **butter** melts and **potatoes** are coated.

6



## Finish sauce and serve

- Add **balsamic glaze** and **1 tbsp (1 ½ tbsp) butter** to the pan with **sauce**. Season with **salt and pepper**, to taste, then stir until **butter** melts and **sauce** is combined.
- Thinly slice **steaks**.
- Divide **steaks, potatoes** and **broccoli** between plates.
- Spoon **bacon-balsamic sauce** over **steaks**, then sprinkle with **remaining chives**.

## Dinner Solved!



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