



# Steaks and Easy Scalloped Potatoes

with Herby Mushrooms and Green Beans

Special

40 Minutes



Beef Steak  
285 g | 570 g



Russet Potato  
3 | 6



Mixed  
Mushrooms  
200 g | 400 g



Green Beans  
170 g | 340 g



Parsley and  
Thyme  
14 g | 21 g



Shallot  
1 | 2



Cream  
113 ml | 237 ml



Garlic Salt  
1 tsp | 2 tsp



Beef Broth  
Concentrate  
1 | 2



Parmesan  
Cheese, shredded  
1/4 cup | 1/2 cup



Cream Sauce  
Spice Blend  
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.

Ingredient quantities	56 g	113 g
	2 person	4 person

1



### Start scalloped potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Peel, then cut **potatoes** into ¼-inch-thick rounds. Peel, then finely chop **shallot**.
- Heat a medium oven-proof pan (large pan for 4 ppl) over medium heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **half the shallots**, **half the Cream Sauce Spice Blend** and **half the garlic salt**. Season with **pepper**.
- Cook, stirring often, until **shallots** are coated, 1 min. Add **cream** and ½ **cup** (1 cup) **water**, then stir to combine.
- Add **potatoes**, arranging in an even layer. Bring to a boil over high.

2



### Bake scalloped potatoes and prep

- Once boiling, remove pan from heat, then sprinkle **Parmesan** over top. (**NOTE:** If you don't have an oven-proof pan, carefully transfer potato mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl].)
- Bake in the **middle** of the oven until **potatoes** are tender and **tops** are golden-brown, 22-28 min.
- Meanwhile, trim **green beans**.
- Thinly slice **mushrooms**.
- Roughly chop **parsley**.
- Strip **2 tsp** (4 tsp) **thyme leaves** from stems, then finely chop.

3



### Cook steaks

- Pat **steaks** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steaks** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 4-7 min.\*\*
- When **steaks** are done, transfer to a plate. Loosely cover with foil and set aside to rest, 5 min.

4



### Cook veggies

- Meanwhile, reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **mushrooms** and **half the thyme**. Cook, stirring often, until golden-brown, 5-6 min.
- Add **green beans** and ¼ **cup** (½ cup) **water**.
- Season with **salt** and **pepper**. Cook, stirring occasionally, until **green beans** are tender-crisp and **water** is absorbed, 4-5 min.
- Remove from heat, then sprinkle **half the parsley** over **veggies**.

5



### Make gravy

- Meanwhile, heat a medium pot over medium heat. When the pot is hot, add **1 tbsp** (2 tbsp) **butter**, **remaining shallots**, **remaining thyme** and **remaining Cream Sauce Spice Blend**.
- Cook, stirring often, until fragrant, 30 sec.
- Whisk in ½ **cup** (1 cup) **water** and **broth concentrate**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, whisking occasionally, until **gravy** thickens, 3-6 min.
- Whisk in **any juices** from the plate with **steaks**. (**TIP:** For a thinner gravy consistency, add more water, 1-2 tbsp at a time, if desired.)

6



### Finish and serve

- When **scalloped potatoes** are done, carefully remove from the oven and let rest for at least 5 min. (**NOTE:** The pan's handles will be very hot.)
- Thinly slice **steaks**.
- Divide **steaks**, **scalloped potatoes** and **veggies** between plates.
- Spoon **gravy** over **steaks**. Sprinkle **remaining parsley** over top.

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



Issue with your meal? Scan the QR code to share your feedback.