



Steaks and Herb Butter

with Creamy Mash and Maple-Dijon Bacon Green Beans

Date Night Special 35 Minutes



Beef Steak
285 g | 570 g



Bacon Strips
100 g | 200 g



Russet Potato
2 | 4



Green Beans
170 g | 340 g



Cream Cheese
1 | 2



Garlic, cloves
1 | 2



Chives
7 g | 14 g



Dijon Mustard
3/4 tsp | 1 1/2 tsp



Maple Syrup
1 tbsp | 2 tbsp



Red Wine Vinegar
1 tsp | 2 tsp

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



Cook bacon

- Before starting, preheat broiler to high.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from fridge. Set aside to come up to room temperature. Save softened butter for step 3.

- Cut **bacon** crosswise into ¼-inch strips.
- Add **bacon** to a dry, large non-stick pan. Cook over medium heat, stirring occasionally, until golden-brown and starting to crisp, 7-9 min.**
- Remove the pan from heat.
- Using a slotted spoon, transfer **bacon** to a paper towel-lined plate, reserving **fat** in the pan.

2



Cook potatoes

- Meanwhile, on a clean cutting board, peel, then 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-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **cream cheese**, **1 tbsp** (2 tbsp) **butter** and **3 tbsp** (6 tbsp) **milk** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.

3



Prep

- Meanwhile, combine **half the maple syrup** (use all for 4 ppl), **half the Dijon** (use all for 4 ppl) and **1 tsp** (2 tsp) **vinegar** in a small bowl.
- Thinly slice **chives**.
- Peel, then mince or grate **garlic**.
- Trim, then halve **green beans**.
- Add **1 tbsp** (2 tbsp) **chives** and **softened butter** to another small bowl.
- Season with **a pinch of salt**, then mash with a fork until combined. Set aside.

4



Cook steaks

- Return the pan with **reserved bacon fat** to medium-high.
- While the pan heats, pat **steaks** dry with paper towels, then season with **salt** and **pepper**.
- When the pan is hot, add **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat. Transfer **steaks** to an unlined baking sheet.
- Broil in the **top** of the oven until cooked to desired doneness, 4-6 min.**
- Transfer **steaks** to a clean cutting board. Set aside to rest, 2-3 min.
- Carefully wipe the pan clean.

5



Cook green beans

- Meanwhile, add **green beans** and ⅓ **cup** (⅔ cup) **water** to the same pan, then season with **salt**. Bring to a simmer.
- Once simmering, cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Reduce heat to medium, then add **1 tbsp** (2 tbsp) **butter**. Stir until melted.
- Add **garlic** and **bacon**. Cook, stirring often, until fragrant, 1 min.
- Remove the pan from heat. Add **maple-Dijon sauce** in the small bowl. Stir until **green beans** are coated.
- Season with **salt** and **pepper**, to taste.

6



Finish and serve

- Thinly slice **steaks**.
- Stir **half the remaining chives** into **mashed potatoes**.
- Divide **mash**, **steaks** and **green beans** between plates.
- Dollop **herb butter** over **steaks**. Sprinkle **remaining chives** over top.

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



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