

Striploin Steak and Blueberry-Balsamic Reduction

with Green Bean Almandine and Goat Cheese Mash

Striploin Special

35 Minutes





Striploin Steak 370 g | 740 g





Green Beans 170 g | 340 g



Russet Potato



2 | 4









Concentrate

1 2





Blueberry Jam 2 tbsp | 4 tbsp



Balsamic Glaze 2 tbsp | 4 tbsp







Almonds, sliced 28 g | 56 g





Goat Cheese 28 g | 56 g

Chives 7 g | 14 g

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 | Baking sheet, medium bowl, vegetable peeler, measuring spoons, potato masher, strainer, aluminum foil, large bowl, measuring cups, large pot, large non-stick pan, paper towels



Cook potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Heat Guide for Step 5:
 - Mild: ½ tsp (½ tsp)
 Spicy: ½ tsp (1 tsp)
 Extra-spicy: 1 tsp (2 tsp)
- 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. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.



Cook steak and finish potatoes

- Meanwhile, pat steak dry with paper towels, then season with salt and pepper.
- Add 1 tbsp (2 tbsp) oil to the same pan (from step 3), 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 middle of the oven until cooked to desired doneness,
 4-6 min.**
- When steak is done, transfer to a plate. Cover loosely with foil, then set aside to rest for 5 min.
- Meanwhile, mash cream and 1 tbsp (2 tbsp)
 butter into potatoes until creamy.
- Stir in goat cheese and half the chives. Season with salt and pepper, to taste.



Prep and toast almonds

- Meanwhile, finely chop chives.
- Trim green beans.
- Peel, then cut **shallot** into 1/4-inch slices.
- · Heat a large non-stick pan over medium heat.
- When hot, add almonds to the dry pan. Toast, stirring often, until golden, 3-4 min. (TIP: Keep your eye on the almonds so they don't burn!) Transfer to a medium bowl.



Cook green beans

- Add green beans and ¼ cup (½ cup) water to the same pan. Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add 1 tbsp (2 tbsp) oil and half the shallots.
 Cook, stirring often, until shallots are tender and green beans are tender-crisp, 1 min.
 Season with salt and pepper, to taste.
- Transfer green beans to a large bowl, then cover to keep warm.



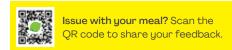
Make reduction

- Reheat the same pan over medium-low.
- Add ½ tbsp (1 tbsp) oil, then remaining shallots. Cook, stirring often, until shallots soften, 3-4 min.
- Add blueberry jam, balsamic glaze, broth concentrate, ¼ cup (½ cup) water and ¼ tsp cracked black pepper. (NOTE: Reference heat guide). Cook, stirring often, until sauce thickens slightly, 2-3 min.
- Add 1 tbsp (2 tbsp) butter. Stir until melted, 1-2 min.



Finish and serve

- Toss green beans with almonds.
- Thinly slice steak.
- Divide goat cheese mash, green bean almandine and steak between plates.
- Spoon blueberry-balsamic reduction over steak. Sprinkle with remaining chives.



Measurements

within steps

1 tbsp (2 tbsp)

oil