



Striploin Steak and Lyonnaise-Style Potatoes

with Dijon Cream Sauce

Striploin Special

35 Minutes



Striploin Steak
370 g | 740 g



Yellow Potato
350 g | 700 g



Broccoli
227 g | 454 g



Yellow Onion
1 | 2



Garlic, cloves
2 | 4



Chives
7 g | 14 g



Cream
56 ml | 113 ml



White Cooking Wine
4 tbsp | 8 tbsp



Dijon Mustard
1 1/2 tsp | 3 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



Roast potatoes and onions

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

- Cut **potatoes** into ¼-inch rounds.
- Peel, then cut **onion** into ½-inch slices.
- Add **potatoes, onions** and ½ **tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with ½ **tbsp oil** per sheet.)
- Season with **salt** and **pepper**, then toss to combine.
- Roast in **middle** of the oven, flipping halfway through, until **potatoes** are tender and golden-brown, 20-22 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

2



Cook steak

- Meanwhile, pat **steak** dry with paper towels. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **steak**. Sear until golden-brown, 2-3 min per side.
- Remove from heat. Transfer **steak** to an unlined baking sheet.
- Roast in the **bottom** of the oven until cooked to desired doneness, 4-6 min.**
- When **steak** is done, transfer to a separate cutting board.
- Loosely cover with foil and set aside to rest, 5 min. Carefully wipe the pan clean.

3



Cook broccoli

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Peel, then mince or grate **garlic**.
- Reheat the same pan over medium.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**. Swirl the pan until melted.
- Add **broccoli** and **2 tbsp** (4 **tbsp**) **water**. Season with **salt** and **pepper**, then stir to combine. Cover and cook, stirring occasionally, until tender, 5-6 min.
- Add **half the garlic**. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**.
- Remove from heat. Transfer **broccoli** to a plate, then cover to keep warm.

4



Make sauce

- Meanwhile, heat a small pot over medium heat.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then swirl the pot until melted.
- Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Add **cream, Dijon** and **half the cooking wine**. Season with **salt** and **pepper**.
- Cook, stirring occasionally, until **sauce** thickens slightly, 1-3 min.

5



Finish potatoes

- When **potatoes and onions** are done, reheat the same pan (from step 3) over medium.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then swirl the pan until melted.
- Add **potatoes and onions** and **remaining cooking wine**.
- Cook, stirring occasionally, until **wine** is absorbed, 1-3 min.
- Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

- Thinly slice **chives**.
- Thinly slice **steak**.
- Divide **broccoli, potatoes and steak** between plates.
- Pour any resting juices from the cutting board over **steak**.
- Spoon **sauce** over **steak**.
- Sprinkle **chives** over **potatoes and steak**.

** 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.