

# Striploin Steak and Lyonnaise-Style Potatoes

with Dijon Cream Sauce

Striploin Special

35 Minutes





Striploin Steak



370 g | 740 g



350 g | 700 g





227 g | 454 g





Garlic, cloves



Chives

2 | 4





Cream



56 ml | 113 ml

White Cooking 4 tbsp | 8 tbsp



Dijon Mustard

1 ½ 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. Cooking utensils | 2 baking sheets, measuring spoons, aluminum foil, parchment paper, small pot, large non-stick pan, paper towels



## Roast potatoes and onions

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into 1/4-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.)



#### 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.



#### 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.



### 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.



## Finish potatoes

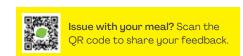
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- When **potatoes and onions** are done, reheat the same pan (from step 3) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add potatoes and onions and remaining cooking wine.
- Cook, stirring occasionally,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



## 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.



Measurements

within steps

**1 tbsp** (2 tbsp)

oil