



# Striploin Steak and Sun-Dried Tomato Cream Sauce

with Roasted Potatoes and Walnut-Topped Green Beans

Striploin Special 45 Minutes



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



Striploin Steak



Double Striploin Steak



Yellow Potato



Green Beans



Chives



Garlic, cloves



Walnuts, chopped



Cream



Parmesan Cheese, shredded



Sun-Dried Tomato Pesto



Garlic Salt

## CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

## HELLO SUN-DRIED TOMATO PESTO

*This pesto gets its natural sweetness from sun-dried tomatoes!*

## Start here

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

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

2 Baking sheets, measuring spoons, aluminum foil, parchment paper, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Double Striploin Steak	740 g	1480 g
Yellow Potato	350 g	700 g
Green Beans	170 g	340 g
Chives	7 g	14 g
Garlic, cloves	1	2
Walnuts, chopped	28 g	56 g
Cream	56 ml	113 ml
Parmesan Cheese, shredded	¼ cup	½ cup
Sun-Dried Tomato Pesto	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.*



### Prep and roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper** and **half the garlic salt**, then toss to coat.
- Roast in the **top** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and bottom of the oven, rotating sheets halfway through.)



### Cook green beans

- Meanwhile, trim **green beans**.
- Peel, then mince or grate **garlic**.
- Reheat the same pan over medium.
- When hot, add **green beans** and ¼ cup (½ cup) **water**. Cook, stirring occasionally, until **water** evaporates and **green beans** are tender-crisp, 4-5 min.
- Add **1 tbsp** (2 tbsp) **butter**. Swirl the pan until melted. Add **half the garlic**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.
- Remove from heat, then add **half the Parmesan**. Toss to combine.
- Transfer to a plate and set aside.



### Toast walnuts

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on walnuts so they don't burn!)
- Remove from heat. Transfer **walnuts** to a plate.
- Carefully wipe the pan clean.



### Make sauce

- Meanwhile, finely chop **chives**.
- Reheat the same pan over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Add **cream**, **pesto** and **remaining Parmesan**. Cook, stirring occasionally, until **sauce** thickens slightly and **Parmesan** melts, 1-2 min. Season with **salt** and **pepper**.
- Remove from heat, then stir in **half the chives** and **any resting steak juices** from the baking sheet.



### Sear and roast steak

- Pat **steak** dry with paper towels. Season with **pepper** and **remaining garlic salt**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **steak**. Sear until golden-brown, 2-4 min per side.
- Remove from heat and transfer **steak** to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked to desired doneness, 5-8 min. **\*\***
- When done, transfer **steak** to a cutting board to rest for 5 min. Loosely cover with foil.

If you've opted for **double the striploin steak**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of striploin steak**. Work in batches, if necessary.



### Finish and serve

- Thinly slice **steak**.
- Divide **steak**, **potatoes** and **green beans** between plates. Top **green beans** with **walnuts**.
- Spoon **sauce** over **steak**, then sprinkle with **remaining chives**.

## Dinner Solved!



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