

Striploin Steak in Creamy Shallot Sauce

with Herby Potatoes

Striploin Special

40 Minutes





Striploin Steak



370 g | 740 g



2 4





1 | 2

Sugar Snap Peas 113 g | 227 g



Parsley and Thyme



14 g | 21 g





White Cooking



4 tbsp | 8 tbsp

All-Purpose Flour 1 tbsp | 2 tbsp



Garlic Salt



1 tsp | 2 tsp

Dijon Mustard 1 ½ tbsp | 3 tbsp

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, colander, measuring spoons, aluminum foil, medium pot, parchment paper, measuring cups, large non-stick pan, paper towels



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch pieces.
- Add potatoes, half the thyme sprigs and
 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with half the garlic salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 22-25 min.



Prep

- Meanwhile, add 4 cups water and 1 tsp salt to a medium pot (use same for 4 ppl).
 Cover and bring to a boil over high heat. (TIP: Reduce heat to low if water is boiling before needed.)
- Meanwhile, trim snap peas.
- Peel, then finely chop shallot.
- Roughly chop parsley.
- Strip **remaining thyme leaves** from stems, then finely chop.



Cook steak

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat steak dry with paper towels. Season with remaining garlic salt and pepper.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer steak to an unlined baking sheet.
- Roast in the top of the oven until cooked to desired doneness, 6-10 min.**
- Transfer to a cutting board. Loosely cover with foil and set aside to rest for 5 min.



Make creamy shallot sauce

- While steak rests, reheat the same pan over medium.
- When hot, add 1 tbsp (2 tbsp) butter, then shallots and cooking wine. Cook, stirring often, until shallots are tender and wine is absorbed, 3-4 min.
- Sprinkle flour and chopped thyme over shallots. Stir to coat, 30 sec.
- Add cream, Dijon and ½ cup (¾ cup) water.
 Bring to a simmer. Cook, stirring often, until sauce thickens slightly, 3-4 min.
- Remove from heat, then cover to keep warm.



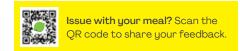
Cook snap peas

- Meanwhile, return water to a boil over high.
 Add snap peas to the boiling water. Cook, stirring occasionally, until tender-crisp,
 1-3 min.
- Drain **snap peas** and return to the same pot, off heat. Season with **salt** and **pepper**.
- Add half the parsley and ½ tbsp (1 tbsp) butter. Toss to coat.
- Cover to keep warm.



Finish and serve

- Thinly slice steak.
- Stir any steak resting juices into sauce. Season with salt and pepper, to taste.
- Sprinkle **remaining parsley** over **potatoes**, then toss to coat.
- Divide **steak**, **potatoes** and **snap peas** between plates.
- Spoon creamy shallot sauce over steak.



Measurements

within steps

1 tbsp

(2 tbsp)

oil