



In your box

.6 oz. Butter
2 Russet Potatoes
8 oz. Carrot
6 oz. Cremini Mushrooms
1 ½ tsp. Cornstarch
4 tsp. Beef Demi-Glace
2 Sirloin Steaks
2 oz. Sour Cream
2 fl. oz. Red Cooking Wine



Steak Bourguignon

with sour cream mashed potatoes and roasted carrots

NUTRITION per serving—Calories: 642, Carbohydrates: 54g, Fat: 25g, Protein: 45g, Sodium: 1392mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level ☐ ☐ ☐
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Small Pot, Colander, Medium Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter**



1 Prepare Ingredients and Cornstarch Slurry

- Peel and cut **potatoes** into 1" dice.
- Peel, trim, and cut **carrot** into ¼" slices on an angle.
- Quarter **mushrooms**.
- Prepare cornstarch slurry by combining **cornstarch**, **beef demi-glace**, and ¾ cup **water** in a mixing bowl. Set aside.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.



2 Cook the Potatoes

- Bring a small pot with diced **potatoes** covered by **lightly salted water** to a boil. Reduce to a simmer and cook until potatoes are fork-tender, 12-16 minutes.
- Drain potatoes in a colander and return to pot. Add **sour cream** and half the **butter** (reserve remaining for sauce) and mash until smooth. Season with ¼ tsp. **salt**. Cover and set aside.
- While potatoes simmer, roast carrot.



3

Roast the Carrot Slices

- Place **carrot slices** on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast until tender and slightly caramelized, 14-16 minutes.
- While carrot slices roast, cook steaks.



4

Cook the Steaks

- Place a medium pan over medium heat.
- Add 2 tsp. **olive oil** and **steaks** to hot pan. Cook until steaks are browned and reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove steaks to a plate, tent with foil, and rest at least 5 minutes.
- Reserve pan; no need to wipe clean.



5

Make the Sauce

- Return pan used to sear steaks to medium-high heat. Add **mushrooms** to hot pan. Stir occasionally until softened, 3-5 minutes.
- Add **red cooking wine** and cook until mostly evaporated.
- Stir **cornstarch slurry** and add to pan. Cook until slightly thickened, 2-3 minutes.
- Remove from burner and stir in remaining **butter**.
- Plate dish as pictured on front of card. Bon appétit!