

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



10 oz | 20 oz Beef Tenderloin Steak



6 oz | 12 oz Asparagus



Beef Demi-Glace Contains: Milk



5 tsp | 5 tsp White Balsamic Vinegar



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

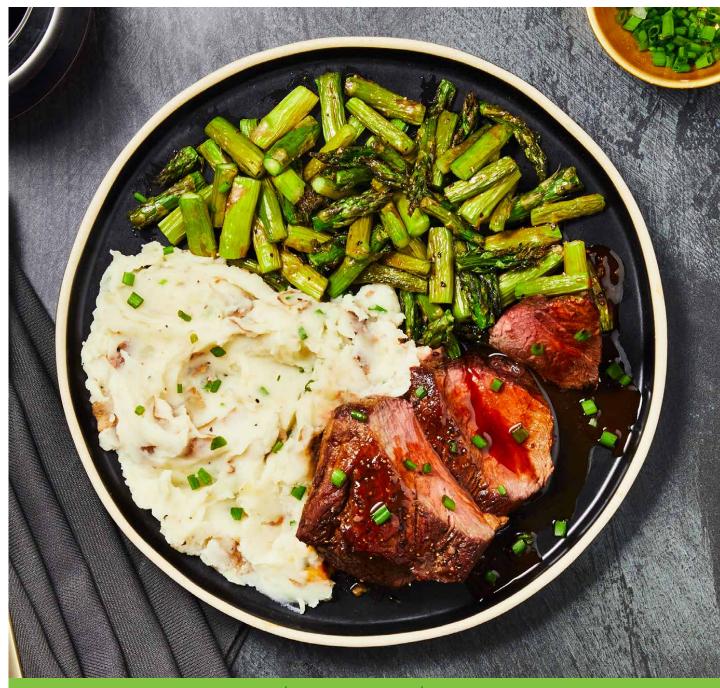
HELLO

CHIVES

Tender alliums lend a mild oniony bite to mashed potatoes.

BEEF TENDERLOIN & BALSAMIC STEAK SAUCE

with Chive Mashed Potatoes & Roasted Asparagus



PREP: 15 MIN COOK: 40 MIN CALORIES: 620



SHEAR GENIUS

Our trick to prepping chives in a snap? Gather them into a bunch and use kitchen shears to snip into small pieces.

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Paper towels
- Potato masher
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP) Contains: Milk

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1 PREP

- · Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Dice potatoes into 1/2-inch pieces. Mince chives. Trim and discard woodv bottom ends from asparagus; cut stalks crosswise into 1-inch pieces.



2 COOK POTATOES

- Place potatoes in a large pot with enough salted water to cover by 2 inches. Bring to a boil and cook until very tender, 15-20 minutes. Reserve 1/2 cup potato cooking liquid, then drain.
- · Return potatoes to pot and add sour cream. half the chives, and 1 TBSP butter (2 TBSP for 4 servings). Mash. adding splashes of reserved cooking liquid as needed, until smooth and creamy. Season with salt and pepper. Cover to keep warm.



3 ROAST ASPARAGUS

• While potatoes cook, toss asparagus on a baking sheet with a drizzle of olive oil, salt, and pepper. Roast on middle rack until tender and lightly browned. 10-12 minutes.



4 COOK BEEF

- Meanwhile, pat **beef*** dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- · Remove from heat: transfer beef to a plate to rest. Wipe out pan.



5 MAKE SAUCE

- Add demi-glace, half the vinegar (all for 4 servings), and 1/4 cup water (1/3 cup for 4) to pan used for beef over medium-high heat. Bring to a simmer and cook until thickened. 2-3 minutes.
- Remove from heat and stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper.



6 SERVE

• Divide beef, asparagus, and mashed potatoes between plates. Drizzle beef with sauce. Garnish with remaining chives and serve.