



FANCY FRENCH ONION BEEF TENDERLOIN

with Rosemary Potato Wedges, Lemony Asparagus & Horseradish Cream

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



¼ oz | ¼ oz
Rosemary



1 | 2
Onion



1 | 2
Lemon



6 oz | 12 oz
Asparagus



1 tsp | 2 tsp
Dried Thyme



1 | 2
Beef Stock
Concentrate



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 oz | 2 oz
Creamy
Horseradish Sauce
Contains: Eggs



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Beef Tenderloin
Steaks



1 tsp | 2 tsp
Garlic Powder



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

FRENCH ONION

Thyme (and time) help spotlight caramelized onion's savory-sweet potential.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 780



RAISING THE STEAKS

Before you start dinner, let your steak sit out at room temperature for up to an hour for more even cooking and extra-juicy results.

BUST OUT

- Zester
 - Baking sheet
 - Medium pan
 - 2 Medium bowls
 - Plastic wrap
 - Paper towels
 - Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 tsp)
 - Sugar (1 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 PREP

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Strip **rosemary leaves** from stems; finely chop leaves until you have ¼ tsp (½ tsp for 4). (**We sent more; save the rest for another use!**) Halve, peel, and thinly slice **onion**. Zest and quarter **lemon**. Trim and discard woody bottom ends from **asparagus**.



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, chopped rosemary**, and a **big pinch of salt and pepper**. Spread out in a single layer.
- Roast on middle rack for 16 minutes (**you'll add the asparagus then**). (**For 4 servings, spread potatoes out across entire sheet.**)



3 MAKE SAUCY ONION

- Meanwhile, heat a **drizzle of oil** in a medium, preferably nonstick, pan (**use a large, preferably nonstick, pan for 4 servings**) over medium-high heat. Add **onion** and ¼ tsp **thyme** (½ tsp for 4); cook, stirring occasionally, until browned and softened, 5-8 minutes.
- Stir in **stock concentrate, ¼ cup water, 1 tsp sugar**, and **1 tsp lemon juice** (**for 4, use ½ cup water, 2 tsp sugar, and 2 tsp lemon juice**). Cook until thickened and saucy, 2-3 minutes more.
- Remove from heat; stir in **1 TBSP butter** (**2 TBSP for 4**) until melted. Taste and season with **salt** and **pepper** if desired. Transfer to a medium microwave-safe bowl; tightly cover with plastic wrap. Rinse and wipe out pan.



4 MIX SAUCE & SEASON BEEF

- While onion cooks, in a second medium bowl, combine **sour cream, horseradish sauce, mayonnaise**, and a **squeeze of lemon juice**. Season with **salt** and **pepper** to taste.
- Pat **beef*** dry with paper towels and season generously all over with **garlic powder, ½ tsp thyme** (1 tsp for 4 servings), **salt**, and **pepper**. (**Be sure to measure the thyme—we sent more!**)



5 ROAST ASPARAGUS

- Once potatoes have roasted 16 minutes, remove sheet from oven. Carefully toss **asparagus** on opposite side with a **drizzle of oil, salt**, and **pepper**. Return to middle rack and roast until potatoes are golden brown and asparagus is lightly browned and tender, 10-12 minutes more. (**For 4 servings, leave potatoes roasting; add asparagus to a second baking sheet and roast on top rack.**)



6 COOK BEEF

- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Add **beef** and cook to desired doneness, 4-7 minutes per side.
- Transfer to a cutting board and let rest for a few minutes.



7 FINISH & SERVE

- If necessary, reheat **saucy onion** in the microwave, 15-20 seconds.
- Toss **asparagus** with as much **lemon zest** as you like.
- Slice **beef** against the grain.
- Divide beef, asparagus, and **potatoes** between plates. Top potatoes with saucy onion and drizzle beef with as much **horseradish cream** as you like. Serve with **remaining lemon wedges** on the side.