



BEEF TENDERLOIN WITH AU POIVRE SAUCE

plus Maple Sage Sweet Potatoes & Lemony Asparagus

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON


2 | 4
Sweet Potatoes


6 oz | 12 oz
Asparagus


1 TBSP | 1 TBSP
Black Peppercorns


¼ oz | ¼ oz
Sage


1 | 1
Lemon


10 oz | 20 oz
Beef Tenderloin Steak


1 | 2
Beef Stock Concentrate


4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk


2 TBSP | 2 TBSP
Maple Syrup


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!



HELLO

AU POIVRE

This elegant French sauce features freshly crushed black peppercorns for distinctive depth of flavor.



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 700



WE'RE SEAR-IOUS

For a restaurant-style sear on your beef, pat it very dry before seasoning so it starts browning as soon as it hits the hot pan.

BUST OUT

- Peeler
 - Baking sheet
 - Medium pot
 - Paper towels
 - Strainer
 - Large pan
 - Small bowl
 - Potato masher
 - Zip-close bag
 - Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP)
 - Butter (3 TBSP | 6 TBSP)
- Contains: Milk



1 COOK SWEET POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel **sweet potatoes**; dice into ½-inch pieces.
- Place **sweet potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender when pierced with a fork, 15-20 minutes. **TIP: Cover pot with a lid to bring to a boil more quickly.**
- Drain **sweet potatoes** and return to pot. Cover to keep warm.



2 PREP

- While **sweet potatoes** cook, place **2 TBSP butter (4 TBSP for 4 servings)** in a small bowl; bring to room temperature.
- Place **peppercorns** in a zip-close bag and crush with a rolling pin or heavy-bottomed pan.
- Trim and discard bottom 1 inch from **asparagus**. Pick **sage leaves** from stems; finely chop leaves until you have **1 TBSP (2 TBSP for 4)**. Quarter **lemon**.



3 ROAST ASPARAGUS

- Toss **asparagus** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 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.
- Turn off heat; transfer beef to a cutting board to rest for at least 5 minutes. Wipe out any burned bits from pan.



5 MAKE SAUCE

- While **beef** rests, heat a **drizzle of oil** in same pan over medium-low heat. Add **½ tsp crushed peppercorns (1 tsp for 4 servings)**. (**Be sure to measure peppercorns—we sent more.**) Cook, stirring, until fragrant, 30 seconds.
- Stir in **¼ cup water (½ cup for 4)** and **stock concentrate**. Simmer until thick enough to coat the back of a spoon, 1-3 minutes.
- Remove pan from heat; stir in **half the crème fraîche** and **1 TBSP butter (2 TBSP for 4)** until melted and combined. Cover to keep warm. **TIP: If sauce is too thick, add a small splash of water.**



6 FINISH SWEET POTATOES

- To bowl with **softened butter**, add **half the maple syrup (all for 4 servings)**, **half the garlic powder**, **1 tsp chopped sage (2 tsp for 4)**, **salt**, and **pepper**. Using a fork, stir to combine. **TIP: If needed, microwave butter for 10-15 seconds to soften.**
- To pot with **sweet potatoes**, add **half the maple sage butter (save the rest for serving)**, **remaining crème fraîche**, **remaining chopped sage**, and **remaining garlic powder**. Mash with a potato masher or fork until smooth and creamy. Season with **salt and pepper**.



7 SERVE

- If **asparagus** has cooled, reheat in oven for 2-3 minutes.
- Slice **beef** against the grain.
- Divide **beef**, **sweet potatoes**, and **asparagus** between plates. Spoon **sauce** over beef. Top sweet potatoes with **remaining maple sage butter**. Top asparagus with a **squeeze of lemon juice**; serve with **remaining lemon wedges** on the side.

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*Beef is fully cooked when internal temperature reaches 145°.

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