












NEW YORK STRIP STEAK WITH TRUFFLE BUTTER

over Mashed Potatoes and Roasted Asparagus



HELLO
TRUFFLE BUTTER
 Made with zested truffle and parsley, it adds instant luxury to anything it touches.

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 1090

-  Shallot
-  Yukon Gold Potatoes
-  Milk
(Contains: Milk)
-  Truffle Zest
-  Beef Demi-Glace
(Contains: Milk)
-  Asparagus
-  Parsley
-  Thyme
-  New York Strip Steak

START STRONG

A *sprig* of thyme refers to one branch and its leaves. Use a big or small one depending on how much herb flavor you like. Save the rest for meat rubs, dressings, and roasted veggies.

BUST OUT

- Small bowl
- Potato masher
- Medium pot
- Medium pan
- Small pot
- Paper towel
- Strainer
- Baking sheet
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 1
- Asparagus 8 oz | 16 oz
- Yukon Gold Potatoes 16 oz | 32 oz
- Parsley ¼ oz | ¼ oz
- Milk 6.75 oz | 6.75 oz
- Thyme ¼ oz | ¼ oz
- Truffle Zest 0.07 oz | 0.14 oz
- New York Strip Steak 12 oz | 24 oz
- Beef Demi-Glace 1 | 2

WINE CLUB

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1 PREHEAT AND PREP Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Place **2 TBSP butter** in a small bowl and set aside. Halve and peel **shallot**, then mince until you have 2 TBSP. Trim woody bottom ends from **asparagus**. Cut **potatoes** into ½-inch cubes. Pick **parsley leaves** from stems; discard stems. Finely chop leaves.



4 COOK STEAK AND ASPARAGUS Heat a drizzle of **oil** in pan used for shallot over medium-high heat. Pat **steak** dry with a paper towel. Season with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside to rest. Meanwhile, toss **asparagus** with a drizzle of oil on a baking sheet. Season with salt and pepper. Roast in oven until just tender, about 7 minutes.

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2 COOK POTATOES Place **potatoes** in a medium pot with enough salted water to cover by 1 inch. Bring to a boil and cook until tender, about 12 minutes. Meanwhile, place **milk** and **1 thyme sprig** in a small pot. Bring to a simmer, then remove from heat. Once potatoes are cooked, drain thoroughly and return to pot. Mash in pot with a potato masher until smooth.



5 MAKE SAUCE Wipe out pan after removing steak, then reduce heat under pan to low and heat another drizzle of **oil** in it. Add remaining **shallot**. Cook, tossing, until starting to soften, 1-2 minutes. Stir in **demi-glace** and **3 TBSP water**. Let simmer until slightly thickened, about 2 minutes. Season with **salt** and **pepper**. Meanwhile, slice **steak** against the grain. Discard **thyme sprig** from pot with **milk**.



3 MAKE TRUFFLE BUTTER Melt another **1 TBSP butter** in a medium pan over medium heat. Add half the **minced shallot**. Cook, tossing, until just softened, 1-2 minutes. Pour shallot and melted butter into small bowl with reserved room-temperature butter. Add **truffle zest** and a pinch of **parsley**. Mash together with a fork. Set aside in freezer to chill for 10 minutes.



6 FINISH AND PLATE Stir enough **milk** into **potatoes** to create a creamy consistency (start with ¼ cup and add more from there). Season with **salt** and **pepper**. Divide between plates along with **asparagus**. Arrange **steak** on top of potatoes. Spoon **sauce** over steak, then dollop with **truffle butter**. Garnish with remaining **parsley**.

CLASSY!

Truffle butter is the stuff gourmet dreams are made of.

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