



TRUFFLE BUTTER STEAKS

Roasted potato wedges, broccoli with Parmesan

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
770

MENU
GLUTEN-FREE

This dish proves that luxe doesn't also have to mean complicated—quite the opposite, in fact. With just five ingredients, you'll create a steakhouse-worthy meal that's sure to wow. Bavette steaks are pan-seared to a juicy finish, then topped with rich and savory truffle butter. And because the sides are just as important as the main event, the steaks are served alongside Parmesan-sprinkled broccoli and tender roasted potato wedges.

INGREDIENTS (5 ITEMS)

- 9 oz **Yellow potatoes**
- 6 oz **Broccoli**
- 2 (5 oz) **Bavette steaks***
- 1 oz **Parmesan cheese** M
- 1 oz **Truffle butter** M

WHAT YOU'LL NEED

- large sauté pan
- 2 baking sheets
- medium bowl
- measuring spoons
- thermometer
- oven mitt
- cooking oil
- salt & pepper

ALLERGENS

M MILK

COOKING TIP 4 If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

Validate
Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Steaks are fully cooked when internal temperature reaches 145 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 425 degrees.
- Halve **yellow potatoes*** lengthwise. Lay flat and cut lengthwise into wedges, about ½ inch thick.
- Cut **broccoli** into bite-size pieces if necessary.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 SEASON & ROAST POTATOES

- Place **potatoes** in a medium bowl. Drizzle with 1-2 tablespoons cooking oil. Season with about ¼ teaspoon salt and a pinch of pepper. Stir to coat.
- Spread **potatoes** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 15-20 minutes, or until fork-tender, stirring halfway through.

3 SEASON & ROAST BROCCOLI

- Place **broccoli** in bowl used for potatoes. Drizzle with 1-2 teaspoons cooking oil. Season with about ¼ teaspoon salt and a pinch of pepper. Stir to coat.
- Spread **broccoli** out in a single layer on a second lightly oiled, foil-lined baking sheet. Roast 10-15 minutes, or until lightly browned and fork-tender, stirring halfway through.

4 SEASON & COOK STEAKS

- Pat **bavette steaks** dry with paper towels. Season with salt and pepper.
- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium-high heat until shimmering. Once pan is hot, add **steaks**. Cook 5-6 minutes on each side, or until steaks are fully cooked (or to desired doneness).
- Transfer to a cutting board. Let rest about 3 minutes.

5 FINISH BROCCOLI

- Move **broccoli** to center of baking sheet. Sprinkle with **Parmesan cheese**. Return baking sheet to oven. Roast 2-3 minutes, or until cheese is melted.

6 PLATE YOUR DISH

- Cut **steaks** against the grain into 5-7 slices each.
- Divide **steaks** between plates; top with **truffle butter**. Serve **roasted potato wedges** and **broccoli with Parmesan** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (448g)

Amount per serving

Calories 770

	% Daily Value*
Total Fat 56g	72%
Saturated Fat 20g	100%
Trans Fat 0.5g	
Cholesterol 110mg	37%
Sodium 1990mg	87%
Total Carbohydrate 34g	12%
Dietary Fiber 5g	18%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 37g	
Vitamin D 0mcg	0%
Calcium 218mg	15%
Iron 6mg	35%
Potassium 1313mg	30%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Bavette Steaks [beef bavette steak], **Truffle Butter** [grade AA gutter (pasteurized cream, lactic acid), black truffle base (protein hydrolysate, summer truffles)], **Yellow Potatoes**, **Broccoli**, **Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes]

Allergen information:

Contains Milk

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.