



TRUFFLE BUTTER STEAKS

potato wedges, Parmesan roasted broccoli

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
700

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. Ranch 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)

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

WHAT YOU'LL NEED

- medium 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°.

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. (You'll finish the broccoli in Step 5.)

4 SEASON & COOK STEAKS

- Pat **ranch steaks** dry with paper towels. Season with salt and pepper.
- Heat about 1 tablespoon cooking oil in a medium sauté pan over medium heat. Add **steaks** to hot pan. Sear 4-7 minutes on each side, or until fully cooked (or to desired doneness).
- Transfer to a cutting board. Let rest at least 3 minutes.

5 FINISH BROCCOLI

- Move **broccoli** to center of baking sheet. (**Careful! Baking sheet is hot!**) Sprinkle with **Parmesan cheese**. Roast 2-3 minutes, or until cheese melts.

6 PLATE YOUR DISH

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



Nutrition Facts

2 Servings per container

Serving size (455g)

Amount per serving

Calories **700**

	% Daily Value*
Total Fat 44g	56%
Saturated Fat 14g	70%
Trans Fat 0g	
Cholesterol 120mg	40%
Sodium 1180mg	51%
Total Carbohydrate 45g	16%
Dietary Fiber 4g	14%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 36g	
Vitamin D 0mcg	0%
Calcium 251mg	20%
Iron 7mg	40%
Potassium 711mg	15%

* 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:

Ranch Steak [beef, water, salt, sodium phosphate], **Truffle Butter** [butter (pasteurized cream, lactic acid), black truffle base (truffle juice, summer truffle pieces [tuber aestivum vitt.], salt, truffle flavor, vegetable fiber)], **Yellow Potatoes**, **Broccoli**, **Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)]

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.