

AAA Steak Diane

INGREDIENTS

Package Includes

2 6oz AAA Sirloin Steak
10 Baby Yellow Potatoes
2 Garlic Cloves
1 Shallot
2 Garlic Cloves
¼ oz Fresh Thyme
¼ oz Fresh Rosemary
8 Button Mushrooms
1 Lemon
1 oz Toasted Almonds
6 oz Green Beans
500ml Savoury Chef Steak Diane Sauce

Pantry Items Needed

Salt
Pepper
Olive Oil
Aluminum Foil

Prep Steps

1. Generously season the steaks with salt and pepper and allow to rest on a plate on the counter for 30 minutes.
2. Pat potatoes dry after washing and cut in half
3. Finely chop the herbs
4. Finely slice the shallot
5. Finely slice the garlic
6. Clean and slice mushrooms
7. Cut lemon in half. Cut one half in thin rounds
8. Trim green beans

AAA Steak Diane

COOKING INSTRUCTIONS

Step One

Preheat oven to 425 degrees.

Combine potatoes, herbs, shallot and one clove of the sliced garlic in a bowl.

Season with salt and pepper and toss with olive oil.

Step Two

Line a baking sheet with aluminum foil and spread the potatoes evenly. Spread lemon rounds across the top.

Step Three

Add enough olive oil to generously coat the bottom of a medium oven proof pan and heat to high.

Place the steaks in the pan and allow to cook, undisturbed, for 3-4 minutes.

Flip the steaks and place the pan in the oven for 10-12 minutes or until steaks reach an internal temperature of 54 degrees for medium rare.

Remove steaks from the pan and let rest on a plate for 10 minutes (this allows juices to release).

AAA Steak Diane

COOKING INSTRUCTIONS

Step Four

Place the potatoes in the oven to roast for 20-25 minutes (check after 15 minutes)

Step Five

In a small saucepan add enough oil to generously cover the bottom.

Add the mushrooms and 1 clove of the garlic. Sauté the mushrooms until they have released all of their liquid and none remains in the pot.

Add the Savoury Chef Steak Diane sauce and reduce the heat to a simmer for 10 minutes to bring the flavours together.

Step Six

While the steaks are resting and the potatoes are cooked add oil to a pan. (Use the one you used for steaks.)

Place the beans in the oil and season with salt and pepper.

Cover and sauté for 3-5 min depending on how crunchy you like them.

When they have reached your desired doneness squeeze the remaining half of the lemon over top.

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COOKING INSTRUCTIONS

Step Seven

Slice the sirloin on the diagonal and fan it out on the plate.

Add the roast potatoes to the side along with the green beans.

Spoon the Diane sauce over the steak and sprinkle the toasted almonds over the green beans and enjoy!