



Steakhouse Coulotte

with Mashed Potatoes & Wedge Salad



40-50min



2 Servings

Take a seat at our Premium table! Bring the steakhouse to your kitchen with this white tablecloth-worthy meal. Juicy coulotte sears in bacon fat, adding richness to an already exceptional steak. Truffle dust gives the buttery pan sauce a depth of flavor your tastebuds don't want to miss. Crisp bacon and blue cheese dot hunks of iceberg drizzled in a creamy dressing, while silky mashed potatoes soak up every drop of pan sauce.

What we send

- 2 potatoes
- 4 oz pkg thick-cut bacon
- 1 head iceberg lettuce
- garlic
- 2 (1 oz) sour cream ⁷
- 10 oz pkg coulotte steak
- 1 pkt beef broth concentrate
- ¼ oz truffle dust
- ¼ oz fresh parsley
- 1 oz blue cheese crumbles ⁷

What you need

- kosher salt & ground pepper
- 4 Tbsp butter ⁷
- red wine vinegar (or vinegar of your choice)

Tools

- medium saucepan
- medium skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

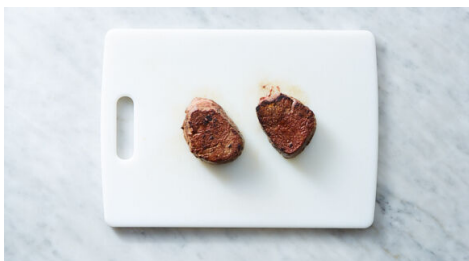
Calories 1040kcal, Fat 63g, Carbs 53g, Protein 63g



1. Prep potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and enough **water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, about 10 minutes.

Reserve **¼ cup cooking water**. Drain potatoes and return to saucepan off heat with **2 tablespoons butter**; cover to keep warm.



4. Sear steaks

Pat **steaks** dry; season all over with **salt** and a **generous amount of pepper**.

Heat reserved skillet with **bacon fat** over medium-high. Add steak and cook until well browned and medium rare, 4-5 minutes per side. Using tongs, hold steak on its side and cook fat-side down until golden brown and crisp, 1-2 minutes. Transfer to a cutting board to rest.



2. Cook bacon

Meanwhile, cut **bacon** into 1-inch pieces. Place in a medium skillet. Cook over medium heat, stirring, until fat is rendered and bacon is crisp, 6-8 minutes.

Transfer bacon to a paper towel-lined plate. Discard **all but 1 tablespoon bacon fat** in skillet and reserve for step 4.



5. Make pan sauce

Reduce heat to medium. Add **remaining garlic** and **1 tablespoon butter**. Cook, stirring, until fragrant, 30 seconds. Add **broth concentrate** and **¼ cup water**. Bring to a simmer and cook, scraping up browned bits, until reduced by half, about 1 minute. Stir in **⅛ teaspoon truffle dust** (or more to taste). If desired, add **1 more tablespoon butter**; cook, stirring, until melted.



3. Prep lettuce & dressing

Halve **lettuce**; cut one half into 4 large wedges (save rest for own use). Finely chop **1½ teaspoons garlic**.

In a small bowl, whisk to combine **sour cream**, **half of the chopped garlic**, **4 teaspoons water**, and **1 teaspoon vinegar** (if necessary, add more water 1 teaspoon at a time to reach a drizzle consistency). Season to taste with **salt** and **pepper**.



6. Finish & serve

Coarsely chop **parsley leaves**. Add **reserved cooking water** or **¼ cup milk** to **potatoes**; mash with a potato masher or fork. Season to taste with **salt** and **pepper**.

Top **iceberg wedges** with **dressing**, **blue cheese**, and **bacon**. Slice **steak**, drizzle with **pan sauce**, and garnish with **parsley**. Serve with **mashed potatoes**. Enjoy!