





Seared Beef Tenderloin

with Truffle Beurre Blanc & Bacon-Bibb Salad

 40-50min  2 Servings

Fancy? Yes. Expensive and difficult? We wouldn't dare. A thick cut of beef tenderloin cooks in bacon fat before settling alongside roasted potato rounds. The highlight is a beurre blanc sauce of shallots, vinegar, truffle dust, and butter. Mushrooms swirl into the luxurious sauce before it's spooned over the steak. A creamy, garlicky dressing drizzles over delicate bibb lettuce topped with bacon and tomato.

What we send

- garlic
- 2 Yukon gold potatoes
- 2 tomatoes on the vine
- 1 shallot
- 4 oz mushrooms
- 1 oz sour cream ¹
- 4 oz pkg thick-cut bacon
- 10 oz pkg beef tenderloin
- ¼ oz truffle dust
- 1 head butter lettuce
- ¼ oz fresh chives

What you need

- olive oil
- white wine vinegar
- kosher salt & ground pepper
- 8 Tbsp unsalted butter ¹

Tools

- microplane or grater
- rimmed baking sheet
- medium skillet
- small saucepan

Cooking tip

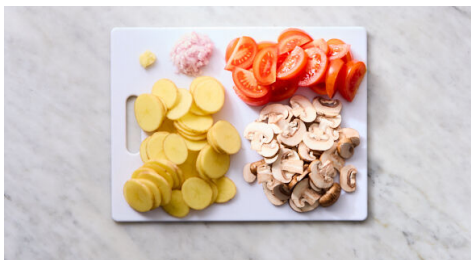
Do not let the beurre blanc come to a boil or else the sauce will separate!

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1430kcal, Fat 110g, Carbs 53g, Protein 59g



1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third. Finely grate **¼ teaspoon garlic**. Cut **potatoes** into ¼-inch thick rounds. Cut **tomatoes** into wedges.

Finely chop **2 teaspoons shallot**; thinly slice remaining shallot for salad, if desired. Thinly slice **mushrooms**.



4. Cook steak

Pat **steaks** dry and season with **salt** and **pepper**. Heat **1 more tablespoon oil** in same skillet over medium-high. Add steaks and cook until browned, 3–4 minutes per side for medium-rare, or longer for desired doneness. Transfer to a plate to rest.

Cut **8 tablespoons butter** into ½-inch cubes.



2. Cook potatoes

In a small bowl, combine **sour cream**, **grated garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Thin with **water**, **1 teaspoon** at a time, until desired consistency. Season to taste.

On a baking sheet, toss **potatoes** with **2 tablespoons oil**; season with **salt** and **pepper**. Bake until well browned and crisp, flipping potatoes halfway through, 25–30 minutes.



5. Make beurre blanc

In a small saucepan, combine **chopped shallots**, **2 tablespoons vinegar**, and **1 tablespoon water**. Set over medium heat and bring to a simmer, reducing until **1 tablespoon of liquid** remains, about 2–4 minutes. Reduce heat to low and, whisking constantly, add **butter**, one cube at a time, waiting for butter to completely emulsify before adding next cube. Remove from heat.



3. Cook bacon

Cook **bacon** in a medium skillet over medium heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate. Drain **all but 1 tablespoon bacon fat**; increase heat to medium-high.

Add **mushrooms** to skillet; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and softened, 4–6 minutes. Transfer to a bowl.



6. Finish & serve

Stir in **½–¾ teaspoon truffle dust** and season to taste. Add **mushrooms** to **sauce**. Finely chop **chives**. Pick **lettuce** leaves. Arrange **lettuce**, **tomatoes**, **bacon**, and **sliced shallots**, if using, on serving platter. Spoon **dressing** over salad. Place **potatoes** and **steak** on plates and spoon **sauce** over top. Garnish with **chives** and serve alongside **salad**. Enjoy!