## NEW YORK STRIP WITH MOREL MUSHROOM SAUCE

# PREPARE THE STEAK

- 5 New York strip steaks
- Vegetable oil, as needed
- Kosher salt and black pepper to taste

## PREPARE THE SAUCE

- Extra-virgin olive oil, as needed
- 1/2 Yellow onion, diced small
- 1 cup Morel mushrooms, finely chopped
- 1 Garlic clove, minced
- 1/2 Tbsp Fresh thyme, minced
- 1/2 cups White wine, dry
- 1/2 Lemon, juiced
- Kosher salt
- 1 1/2 cups Knorr® Professional Sauce Hollandaise

\_servings: 5 |

#### **PREPARE THE STEAK**

- 1. Rub steaks with oil, salt and pepper.
- 2. Grill to desired doneness.
- 3. Arrange steak on a plate with desired sides, slicing before plating, if desired.
- 4. Spoon sauce (sub recipe below) over steak and serve.
- 5. Consider complementing your dish with a side of grilled asparagus, baby onions and a shoestring fries.

# PREPARE THE SAUCE

- 6. While the steak rests, add extra virgin olive oil to the pan.
- 7. Add onions and mushrooms and cook until onions begin to caramelize.
- 8. Add the garlic and thyme, cook a minute more.
- 9. Deglaze the pan with white wine. Reduce by 3/4.
- 10. Add the prepared Knorr® Classic Hollandaise Sauce and season to taste with lemon juice and salt.

- 11. Finish the dish
- 12. Arrange steak on a plate with desired sides, slicing before plating, if desired.
- 13. Spoon sauce over steak and serve.

# ADDITIONAL INFORMATION

Ingredients	• 1 1/2 cups Knorr® Professional Sauce Hollandaise, • 1 cup Morel mushrooms, finely chopped, • 1/2 cups White wine, dry, • 1/2 Lemon, juiced, • 1/2 Tbsp Fresh thyme, minced, • 1/2 Yellow onion, diced small, • 5 New york strip steaks, • Extra-virgin olive oil, as needed, • Kosher salt and black pepper to taste, • Vegetable oil, as needed, 1 Garlic clove, minced, Kosher salt, PREPARE THE SAUCE, PREPARE THE STEAK
Course	Dinner, Entrees
Cuisine	American
Category	Sauces
Serving Size	5