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