

Steak Diane

Cooking Instructions

This dish includes 2 parts: Beef and Sauce.

Beef Cooking Method – Choose One:

Thawed: Preheat oven to 375F. Bake uncovered for approx 30-45 minutes.

Freezer to Oven: Preheat oven to 350F. Uncover and bake approx 40-50 minutes until desired internal temp is reached.

Sauce: Let Diane Sauce slightly thaw while beef cooks. Once the beef is done, bring sauce to a boil over medium heat, stirring frequently. Let simmer 3-4 min. Stir well and serve over beef. **Optional:** For added flavor, add juices from cooked beef to sauce and sauté all together.

Internal Temperature: 145F-165F (med to well)

Serving Suggestions: Serve with Dinner Done Twice Baked Mashed Potatoes, steamed green beans. Cabernet.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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