



HERB BUTTER STEAK with Roasted Broccoli & Cheesy Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes*
(5 | 10)



Broccoli Florets*
(1 | 2)



Parsley*
(1 | 1)



Garlic
(1 Clove | 1 Clove)



Dijon Mustard
(1 | 2)



Ranch Steak*
(1 | 2)



Shredded Parmesan*
(1 | 2)
Contains: Milk

PREP IN **10 MIN** READY IN **35 MIN**

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(5 tsp | 10 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

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1.



Preheat oven to 450 degrees. Place 2 TBSP butter (4 TBSP for 4 servings) in a small microwave-safe bowl; set aside to bring to room temperature. Wash and dry produce. Dice potatoes into ½-inch pieces. Cut broccoli florets into bite-size pieces if necessary.

2.



Toss potatoes on one side of a baking sheet with a large drizzle of oil, salt, and pepper. Toss broccoli on empty side with a large drizzle of oil, salt, and pepper. (For 4 servings, divide veggies between 2 sheets.) Roast until everything is lightly browned and just tender, 15–20 minutes.

3.



While veggies roast, finely chop parsley. Peel and finely chop garlic. If butter is not yet softened, microwave for 5–10 seconds; stir in mustard, half the parsley, and a pinch of garlic.

4.



Pat steak dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add steak and cook to desired doneness, 3–5 minutes per side. Turn off heat; transfer to a cutting board to rest.

5.



Once broccoli is just tender, remove from baking sheet. Carefully stir potatoes, then sprinkle with cheese. Return to oven until cheese is melted and lightly browned, 5–6 minutes more.

6.



Thinly slice steak against the grain; divide between plates along with roasted broccoli and cheesy potatoes. Dollop steak with herb butter. Garnish with remaining parsley.