

10-oz Ribeye and Mustard Peppercorn Sauce

with Chive Mashed Potatoes and Roasted Broccoli

For 2 people, 990 cal per serving

Serious about steak? Then you know that rib-eye is the best of the best. Prized for its marbling, rib-eye is bursting with meaty flavor. Our chefs took it to the next level by topping it with a creamy pan sauce flecked with freshly crushed mustard seeds and peppercorns. Like a true steakhouse meal, this dish doesn't skimp on the sides. Chive mashed potatoes are the perfect accompaniment for catching any extra sauce, while roasted broccoli adds a fresh crunch. Now all you need is someone to bring you a molten chocolate cake.



Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce. Dice potatoes into 1/2-inch cubes. Halve, peel, and mince shallot until you have 2 TBSP (save the rest for another use). Thinly slice chives. Place peppercorns and mustard seeds in separate zip-close bags. Using a heavy pan or mallet, pound peppercorns and mustard seeds until coarsely ground



Place potatoes in a medium pot with enough salted water to cover by 2 inches. Boil until tender when pierced with a fork, about 15 minutes. Drain and return to pot. Mash with a potato masher or fork until smooth. Stir in half the sour cream, half the chives, salt, and pepper. Cover and keep on very low heat, stirring occasionally, until ready to serve.



While potatoes cook, toss broccoli on a baking sheet with a large drizzle of olive oil, salt, and pepper. Roast on top rack until browned and tender, about 15 minutes.



While broccoli roasts, pat steak dry with paper towels; season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat (use a nonstick pan if you have one). Add steak and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board. Rinse and wipe out pan.



Melt 1 TBSP butter in same pan over medium heat. Add minced shallot and cook until softened, 1-2 minutes. Add stock concentrate, 1/4 cup water, and peppercorns and mustard seeds (start with 1/2 tsp each). Simmer until reduced, 2-3 minutes. Stir in any resting juices from steak. Turn off heat; stir in 1 TBSP butter and remaining sour cream until smooth. Season with salt and pepper.



Slice steak against the grain. Divide broccoli, mashed potatoes, and steak between plates. Top steak with sauce. Garnish with remaining chives.