



Seared Steak with Roasted Winter Vegetables and Smoky Paprika Butter

Creating a compound butter by blending it with herbs or spices is one of our favorite ways to add elegance to any meal. Tonight, we're using garlic paste, Sriracha, smoked paprika, crushed red pepper, and parsley to create an eye-catching topping for simple seared steaks. As it melts, the decadent butter becomes sauce-like, infusing every bite with spicy, aromatic richness.

30–40 minutes 510 calories per serving

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Ingredients

- 4 packets unsalted butter
- 8 ounces butternut squash
- 8 ounces rainbow carrots
- 4 ounces parsnip
- 1 herb mix, divided
 - $\frac{1}{4}$ ounce cilantro
 - $\frac{1}{4}$ ounce parsley
- 1 lemon
- 1 red onion
- 1 clove garlic
- 1 packet Sriracha
- 1 spice mix
 - $\frac{1}{4}$ teaspoon smoked paprika
 - $\frac{1}{4}$ teaspoon crushed red pepper
- 2 steaks

You'll need

- olive oil
- kosher salt
- black pepper
- baking sheet
- 10" medium pan

Recipe tips

Be sure to read through the entire recipe before you begin cooking.

If butter is not soft enough to mash by Step 3, microwave in 5-second intervals until softened, but not melted.

Refrigerate any leftover compound butter in an airtight container for up to 1 week, or stash in the freezer for up to 1 month. Spread it on toast, melt it for scrambling eggs, or add a pat to mashed potatoes.

USDA recommends cooking this steak to 160°F.

Questions? Email help@plated.com or call 855-525-2399. Visit plated.me/allergens for more information on dietary restrictions.
1801-3771-2P



1. Prepare ingredients

Preheat oven to 450°F. Place **butter** in a small bowl and set aside to soften at room temperature (see recipe tip). Cut **butternut squash** cubes to $\frac{1}{2}$ -inch pieces, if needed. Rinse remaining produce. Cut **carrots** and **parsnips** crosswise on a diagonal into $\frac{1}{4}$ -inch slices. Mince **cilantro** and **parsley** as finely as possible (including stems—they're full of flavor!). Halve **lemon**. Peel **onion**, halve, and thinly slice.



4. Sear steaks

Pat **steaks** dry with paper towel and season all over with $\frac{1}{2}$ **teaspoon salt** and **black pepper** as desired. Heat $\frac{1}{2}$ **tablespoon olive oil** in a medium pan over medium-high heat. When oil is shimmering, add **steaks** and sear until browned and medium rare, 4–5 minutes per side. Transfer **steaks** to a plate and set aside to rest for about 5 minutes.



2. Roast winter vegetables

On a baking sheet, toss **squash**, **carrots**, **parsnips**, and **onion** with **1 tablespoon olive oil**, $\frac{1}{4}$ **teaspoon salt**, and **black pepper** as desired. Arrange in a single layer and roast until lightly browned and tender, 17–20 minutes.



5. Finish winter vegetables

Once roasted, remove **winter vegetables** from oven and add **juice of $\frac{1}{2}$ lemon**, $\frac{1}{8}$ **teaspoon salt**, and **black pepper** as desired to baking sheet. Toss to combine. Save remaining lemon to brighten a glass of water.



3. Make smoky paprika butter

While vegetables roast, mince **garlic** and, still on cutting board, sprinkle over $\frac{1}{8}$ **teaspoon salt**. Using a large knife, scrape over mixture at a 45° angle, pressing down. Repeat until garlic is broken down and a paste forms. Transfer **garlic paste** to bowl with softened butter. Add **Sriracha**, **spice mix**, **half of cilantro**, and **half of parsley**. Mash with a fork to fully combine. Set aside until Step 6.



6. Plate seared steak

Once **steaks** have rested, find the direction of the grain (muscle fibers) and slice across it, rather than parallel, into $\frac{1}{4}$ -inch slices—this ensures tenderness. Divide **roasted winter vegetables** between serving plates. Top with **steak**, dollop over **smoky paprika butter**, and garnish everything with **remaining herbs**. Dig in!

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