



PARTY THYME STEAK

with Garlic Ciabatta and Roasted Brussels Sprouts

WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated**

Steak is fully cooked when internal temperature reaches 145 degrees.



Shallot
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Ciabatta Bread *
(1 | 2)

Contains soy, wheat



Thyme *
(1 | 1)



Brussels Sprouts *
(1 | 2)



Ranch Steak *
(1 | 2)



Beef Stock Concentrate
(1 | 2)

WHAT YOU'LL NEED

Butter
(2 TBSP | 4 TBSP)
Contains milk

Olive Oil
(2 TBSP | 3 TBSP)



CHEF'S TIP

To save time on thyme prep, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off... like "magic"!



- 1.** Preheat oven to 425 degrees. **Wash and dry all produce.** Trim and halve **Brussels sprouts**. Halve, peel, and finely chop **shallot**. Peel and finely chop **garlic**. Halve **ciabatta** crosswise (as if you were making a sandwich), then halve each piece on a diagonal. Strip **thyme leaves** from stems; discard stems. Roughly chop leaves until you have about 1 tsp (2 tsp for 4 servings).



- 2.** Toss **Brussels sprouts** on a baking sheet with a **drizzle of olive oil**, **salt**, and **pepper**. Roast until browned and tender, 15-20 minutes.



- 3.** Meanwhile, pat **steak** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of olive 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. Wipe out pan.



- 4.** While steak cooks, place **garlic**, **1 TBSP butter**, and **1 TBSP olive oil** (2 TBSP of each for 4 servings) in a small microwave-safe bowl. Microwave until melted and fragrant, 30 seconds. Brush onto cut sides of **ciabatta**, then season with **salt** and **pepper**. Place cut sides up on baking sheet with **Brussels sprouts**. Toast in oven until lightly golden, 3-5 minutes.



- 5.** Heat a **drizzle of olive oil** in pan used for steak over medium heat. Add **shallot** and **chopped thyme**. Cook, stirring, until shallot is softened, 1-2 minutes. Stir in $\frac{1}{4}$ cup **water** ($\frac{1}{2}$ cup for 4 servings) and **stock concentrate**. Simmer until slightly thickened, 2-3 minutes. Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted. Taste and season with **pepper**.



- 6.** Thinly slice **steak** against the grain. Divide between plates along with **garlic ciabatta** and **roasted Brussels sprouts**. Drizzle steak with **sauce**.

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