



ROASTED GARLIC DIJON BUTTER STEAK

with Brussels Sprouts and Mashed Sweet Potatoes

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Steak is fully cooked when internal temperature reaches 145 degrees.



Sweet Potatoes *
(2 | 4)



Brussels Sprouts *
(1 | 2)



Chives *
(1 | 2)



Garlic
(4 Cloves | 8 Cloves)



Ranch Steak *
(1 | 2)



Dijon Mustard
(1 | 2)



Sour Cream *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Butter
(4 TBSP | 8 TBSP)
Contains milk

Olive Oil
(1 TBSP | 2 TBSP)

Vegetable Oil
(1 tsp | 2 tsp)

CHEF'S TIP

When we tell you to “bring” your butter to room temp, what we really mean is...do nothing at all! (Besides just letting it sit on your counter while you make the rest of the meal, that is.) This'll make it easier to mix with the roasted garlic, mustard, and chives in Step 6. If it isn't soft enough to easily sink a spoon into by the time you get there, microwave it for 5-10 seconds.



1. Preheat oven to 450 degrees. Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; bring to room temperature. **Wash and dry all produce.** Peel and dice **sweet potatoes** into ½-inch pieces. Trim and halve **Brussels sprouts** lengthwise.



2. Place **sweet potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Drain and set aside.



3. Meanwhile, toss **Brussels sprouts** on a baking sheet with a **large drizzle of olive oil, salt, and pepper**. Peel **garlic** and place cloves in the center of a small piece of foil. Drizzle with **olive oil** and season with **salt and pepper**; cinch into a packet. Place on same sheet. Roast on top rack until everything is browned and tender, 15-20 minutes. Once garlic is done, open packet and let cool slightly.



4. While everything roasts, mince **chives**. Pat **steak** dry with paper towels and season generously 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. Transfer to a cutting board to rest; tent with foil to keep warm.



5. Melt **2 TBSP butter** (4 TBSP for 4 servings) in pot used for sweet potatoes over medium heat. Cook, stirring, until butter is foamy and flecked with amber brown bits, 1-2 minutes. (Take a whiff—it should smell deliciously nutty!) Return **sweet potatoes** to pot and mash with **sour cream**. Season with **salt and pepper**.



6. Mash roasted **garlic** with a fork until smooth. (Psst—make sure the garlic has cooled before adding to the butter so it doesn't melt.) Add to softened butter along with **mustard, half the chives, salt, and pepper**. Slice **steak** against the grain. Divide steak, **Brussels sprouts**, and **mashed sweet potatoes** between plates. Top sweet potatoes with **remaining chives** and dollop steak with **roasted garlic butter**.

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