



STEAK AU POIVRE

with Crispy Potatoes & Roasted Asparagus

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ranch Steak *
(1 | 2)



Beef Stock Concentrate
(1 | 2)



Black Peppercorns
(1 | 2)



Asparagus *
(1 | 2)



Sour Cream *
(1 | 2)
Contains: Milk



Chives *
(1 | 1)



Yukon Gold Potatoes *
(5 | 10)



Shallot
(1 | 2)

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

Vegetable Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

SHARE THE LOVE!

\$20

Give friends \$20 off their first box
and you'll get a \$20 credit when they
cook with us.

EveryPlate.com/referral

CHEF'S TIP

Ready to *raise the STEAKS* (see what we did there?) with tonight's dinner? If you look closely, you'll see that your steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines, aka "against the grain." It'll only take a second to do and will make the end result ten bajillion times better (scientific fact).

1.



Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Crush **peppercorns** in their bag with a rolling pin or heavy-bottomed pan. Dice **potatoes** into ½-inch pieces; toss on a baking sheet with a **drizzle of oil**, **salt**, and a big pinch of crushed peppercorns. Roast on top rack, tossing halfway through, until golden brown and crispy, 20–25 minutes (**you'll roast the asparagus after 10 minutes**).

2.



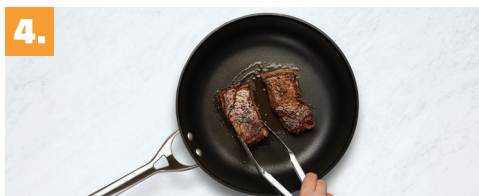
Meanwhile, trim and discard bottom 1 inch from **asparagus**. Halve, peel, and thinly slice **shallot**. Thinly slice **chives**. Pat **steak** dry with paper towels; season all over with **salt** and a **big pinch of crushed peppercorns** (**we used 1 tsp crushed peppercorns; 2 tsp for 4 servings**).

3.



Once potatoes have roasted 10 minutes, toss **asparagus** on a second baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast on middle rack until tender, 10–12 minutes.

4.



While asparagus roasts, 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. Wash out pan.

5.



Heat another **drizzle of oil** in same pan over medium-high heat. Add **shallot**; cook until softened, 2–3 minutes. Stir in **stock concentrate** and **¼ cup water** (**⅓ cup for 4 servings**); simmer until slightly thickened, 2–3 minutes. Remove from heat, then stir in **sour cream**, **1 TBSP butter** (**2 TBSP for 4**), and **half the chives**. Season generously with **crushed peppercorns**.

6.



Slice **steak** against the grain; divide between plates along with **potatoes** and **asparagus**. Drizzle steak with **sauce** and sprinkle with **remaining chives**.

Steak is fully cooked when internal temperature reaches 145 degrees.

WK12–85