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CREAMY MUSHROOM STEAK

with Roasted Potato Rounds & Green Beans

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



Yukon Gold Potatoes*
(5 | 10)



Button Mushrooms*
(1 | 2)



Yellow Onion
(1 | 1)



Ranch Steak*
(1 | 2)



Green Beans*
(1 | 2)



Beef Stock Concentrate
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk

PREP IN **10 MIN** READY IN **30 MIN**

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**

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Cooking Oil
(5 tsp | 10 tsp)

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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 (as you'll do in step 6). It'll make the end result ten bajillion times better (scientific fact).

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Cut **potatoes** into 1/4-inch-thick rounds. Trim and thinly slice **mushrooms**. Halve, peel, and finely chop **onion** until you have 1/4 cup (**1/2 cup for 4 servings**). Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast for 18–20 minutes (**you'll roast the green beans after 8 minutes**).

2.



While potatoes roast, pat **steak** dry with paper towels; season all over 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. Turn off heat; transfer to a cutting board. Tent with foil to keep warm.

3.



Once potatoes have roasted 8 minutes, toss **green beans** on a second baking sheet with a **drizzle of oil, salt, and pepper**. Roast until green beans are tender and **potatoes** are golden brown and crispy, 10–12 minutes.

4.



Meanwhile, heat a **drizzle of oil** in pan used for steak over medium-high heat. Add **mushrooms** and cook, stirring, until browned and tender, 5–7 minutes. Add **chopped onion** and another **drizzle of oil**. Cook, stirring, until softened, 1–2 minutes.

5.



Stir **stock concentrate** and 1/4 cup water (**1/3 cup for 4 servings**) into pan with **mushroom mixture**. Simmer until slightly thickened, 2–3 minutes. Remove from heat; stir in **sour cream** and 1 TBSP **butter** (**2 TBSP for 4**) until melted. Season generously with **pepper**.

6.



Thinly slice **steak** against the grain. Divide steak, **green beans**, and **potatoes** between plates. Spoon **mushroom sauce** over steak.

Steak is fully cooked when internal temperature reaches 145 degrees.

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