EveryPlate

10 MIN

35 MIN



with Roasted Broccoli & Cheesy Potatoes

WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



Yukon Gold Potatoes*



Ranch Steak*

(1 | 2)



Broccoli Florets*

(1 | 2)



Garlic (1 Clove | 1 Clove)



Shredded Parmesan * (1|2)Contains: Milk



(1 | 1)



Dijon Mustard (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 (5 tsp | 10 tsp)

Butter

(2 TBSP | 4 TBSP) Contains: Milk

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Want the tastiest steak possible? Remove your meat from the fridge about 30 minutes before cooking. Room-temp steak = a great sear *and* even cooking. Win-win!



Preheat oven to 450 degrees. Wash and dry all produce. Place 2 TBSP butter (4 TBSP for 4 servings) in a small microwave–safe bowl; set aside to soften. Dice potatoes into ½-inch pieces. Cut broccoli florets into bite–size pieces, if needed.



Toss **potatoes** on one side of a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**. Toss **broccoli** on empty side with a **large drizzle of oil**, **salt**, and **pepper**. (For 4 servings, divide between 2 sheets.) Roast until veggies are lightly browned and just tender, 15–20 minutes.



While veggies roast, peel and finely chop garlic. Finely chop parsley. If butter is not yet softened, microwave for 5–10 seconds; stir in mustard, half the parsley, and a pinch of garlic.



Pat **steak** dry with paper towels and 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 to rest.



Once **broccoli** is just tender, remove from sheet. Carefully toss **potatoes**, then sprinkle with **Parmesan**. Return to oven until cheese is melted and lightly browned, 5–6 minutes.



Thinly slice **steak** against the grain. Divide between plates along with **roasted broccoli** and **cheesy potatoes**. Dollop steak with **herb butter**. Garnish with **remaining parsley**.