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STEAK AU POIVRE with Roasted Asparagus & Crispy Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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

Cooking Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

PREP IN **10 MIN** READY IN **40 MIN**

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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 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.



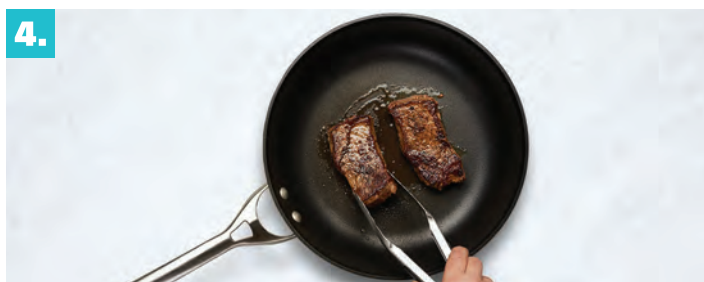
Meanwhile, trim and discard bottom 1 inch from **asparagus**. Halve, peel, and thinly slice **shallot**. Thinly slice **chives**. Pat **steak** dry with paper towels; season all over with **salt** and **crushed peppercorns** (**we used 1 tsp crushed peppercorns; 2 tsp for 4 servings—you'll use more later.**)

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 a **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 pan from heat, then stir in **sour cream, half the chives**, and **1 TBSP butter** (**2 TBSP for 4**). 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.

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