



# SMOKY GARLIC BUTTER STEAK

with Roasted Bell Pepper Penne

## WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Steak is fully cooked when internal temperature reaches 145 degrees.



Bell Pepper \*  
(1 | 2)



Red Onion  
(1 | 1)



Parsley \*  
(1 | 1)



Lemon \*  
(1 | 1)



Garlic  
(3 Cloves | 6 Cloves)



Penne Pasta  
(1 | 2)  
*Contains wheat*



Smoked Paprika  
(1 | 2)



Ranch Steak \*  
(1 | 2)



Cream Cheese \*  
(1 | 2)  
*Contains milk*



Shredded Parmesan \*  
(1 | 2)  
*Contains milk*

## WHAT YOU'LL NEED

Butter  
(3 TBSP | 5 TBSP)  
*Contains milk*

Vegetable Oil  
(4 tsp | 8 tsp)



## CHEF'S TIP

In step 2, you'll notice we ask you to only boil  $\frac{2}{3}$  of the pasta. FYI, it's not because we're looking to cut carbs (quite the opposite—bring 'em on, baby!). Instead of dumping the whole package in, save  $\frac{1}{3}$  for adding to soup or a personal-sized pasta salad. This way, you'll find yourself with the perfect noodle-to-sauce ratio *and* a lil something extra.



1. Preheat oven to 400 degrees. Bring a medium pot of **salted water** to a boil. Place **2 TBSP butter** (**4 TBSP for 4 servings**) in a small bowl; bring to room temperature. **Wash and dry all produce.** Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and cut **half the onion** into  $\frac{1}{2}$ -inch-thick wedges (**use whole onion for 4**). Finely chop **parsley** leaves and stems. Zest and quarter **lemon**. Peel **garlic**; finely chop 2 cloves (**4 cloves for 4**) and wrap remaining garlic in a small piece of foil.



2. Toss **bell pepper** and **onion wedges** on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**. Place **garlic foil packet** on same sheet. Roast until everything is softened and lightly browned, 18-22 minutes. Once water is boiling, add  $\frac{2}{3}$  of the **pasta** (**use the rest however you'd like**) to pot. Cook until al dente, 9-11 minutes. Reserve  $\frac{1}{4}$  cup **pasta cooking water** ( $\frac{1}{3}$  cup for 4 servings), then drain.



3. Meanwhile, to bowl with **softened butter**, add **half the lemon zest**, **1 tsp chopped parsley** (**2 tsp for 4 servings**), and  $\frac{1}{4}$  tsp **paprika** ( $\frac{1}{2}$  tsp for 4; **you'll use the rest in the next step**). Season with **salt** and **pepper**; stir to combine. Set aside.



4. Pat **steak** dry with paper towels and season with **salt**, **pepper**, and **remaining paprika**. 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. Once veggies are done, heat a **drizzle of oil** in pan used for steak over medium-low heat. Add **chopped garlic**; cook until fragrant, 30 seconds. Stir in **pasta**, **cream cheese**, **roasted veggies**, **reserved pasta cooking water**, **remaining lemon zest**, **half the Parmesan**, **half the remaining parsley**, **1 TBSP butter** (**2 TBSP for 4 servings**), and a squeeze of **lemon juice** to taste. Stir until everything is thoroughly combined, 2-3 minutes. Season generously with **salt** and **pepper**.



6. Carefully open foil packet and mash **roasted garlic** with a fork until smooth; stir as much as you'd like into **butter mixture**. Thinly slice **steak** against the grain. If **sauce** seems too thick, stir a splash of **water** into **pasta mixture**. Divide **steak** and **pasta mixture** between plates. Dollop **steak** with **smoky garlic butter** and sprinkle with **remaining parsley**. Sprinkle **pasta mixture** with **remaining Parmesan**. Serve with **remaining lemon wedges** on the side.

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