



## HERB BUTTER STEAK

with Roasted Broccoli & Cheesy Potatoes

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

PREP IN **10 MIN** READY IN **35 MIN**



**Yukon Gold Potatoes\***  
(5 | 10)



**Broccoli Florets\***  
(1 | 2)



**Parsley\***  
(1 | 1)



**Garlic**  
(1 Clove | 1 Clove)



**Dijon Mustard**  
(1 | 2)



**Ranch Steak\***  
(1 | 2)



**Shredded Parmesan\***  
(1 | 2)  
*Contains: Milk*

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**  
(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!

1.



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

2.



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 veggies between 2 sheets.) Roast until everything is lightly browned and just tender, 15–20 minutes.

3.



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

4.



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.

5.



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

6.



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**.

*Steak is fully cooked when internal temperature reaches 145 degrees.*

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