



HERB BUTTER STEAK

with Roasted Broccoli & Cheesy Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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

PREP IN **10 MIN** READY IN **35 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
(2 TBSP | 4 TBSP)
Contains: Milk

Cooking Oil
(5 tsp | 10 tsp)

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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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