EveryPlate

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WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Yukon Gold Potatoes* (5 | 10)

Demi-

Baguettes *

(2 | 4)

Contains: Soy, Wheat



Garlic (2 Cloves | 4 Cloves)

Diced Steak*

(1 | 2)



Yellow Onion (1 | 2)



Mayonnaise (1 | 2)Contains: Eggs



Beef Stock

(1 | 2)





Gouda Cheese * (1 | 2)Contains: Milk

PREP IN 10 MIN **READY IN 30 MIN**



If you chose a different side when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



Potatoes @

(2 | 4)

WHAT YOU'LL NEED

Kosher Salt Black Pepper Sugar (1 tsp | 2 tsp)

Butter (3 TBSP | 6 TBSP) Contains: Milk **Cooking Oil**

(5 tsp | 10 tsp)

Ketchup (Optional) Flour (1 TBSP | 2 TBSP) Contains: Wheat

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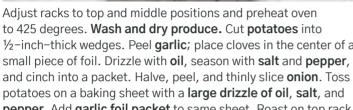


You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!





to 425 degrees. Wash and dry produce. Cut potatoes into ½-inch-thick wedges. Peel garlic; place cloves in the center of a small piece of foil. Drizzle with oil, season with salt and pepper, and cinch into a packet. Halve, peel, and thinly slice onion. Toss potatoes on a baking sheet with a large drizzle of oil, salt, and pepper. Add garlic foil packet to same sheet. Roast on top rack until tender, 20-25 minutes.







Once garlic is done, carefully transfer to a cutting board; mash cloves with a fork. In a second small bowl, combine mashed garlic with mayonnaise; season with salt and pepper. Place 2 TBSP butter (4 TBSP for 4 servings) in a third small microwave-safe bowl. Microwave until melted, 30 seconds.



Meanwhile, heat a drizzle of oil in a large pan over mediumhigh heat. Add onion and a pinch of salt and pepper. Cook, stirring, until softened and lightly browned, 8-10 minutes. Add 1 tsp sugar and 1/4 cup water (2 tsp sugar and 1/3 cup water for 4 servings). Cook, stirring, until onion is caramelized and jammy, 2-3 minutes more. Turn off heat; stir in 1 TBSP butter (2 TBSP for 4) until melted. Transfer to a small bowl. Wipe out pan.



Slice **baguettes** lengthwise, stopping before you get all the way through (they should look like hot dog buns when you're done). Brush cut sides with melted butter and season with salt and pepper. Place, cut sides up, on a second baking sheet. Toast on middle rack until golden, 2-3 minutes.



Pat diced steak dry with paper towels; season with salt and pepper. Heat a drizzle of oil in pan used for onion over high heat. Add steak and cook, stirring occasionally, until browned and cooked to desired doneness, 2-3 minutes. Reduce heat to medium, then add caramelized onion and 1 TBSP flour (2 TBSP for 4 servings). Cook until flour is lightly browned, 1-2 minutes. Add stock concentrate and ¼ cup water (½ cup for 4). Cook until slightly thickened, 1-2 minutes more.



Spread one side of each baguette with garlic aioli. Fill with steak and onion mixture, then cover with cheese. Return to oven until cheese melts, 2-3 minutes. Divide sandos between plates along with **potato wedges**. If you've got some on hand, serve with **ketchup** on the side for dipping.

Steak is fully cooked when internal temperature reaches 145 degrees.