



## STEAK AU POIVRE

with Crispy Potatoes & Garlicky Kale

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

❄️ Keep refrigerated

Steak is fully cooked when internal temperature reaches 145 degrees.



Ranch Steak \*  
(1 | 2)



Beef Stock  
Concentrate  
(1 | 2)



Black  
Peppercorns  
(1 | 1)



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



Kale \*  
(1 | 2)



Garlic  
(2 Cloves | 4 Cloves)



Parsley \*  
(1 | 1)



Yukon Gold  
Potatoes \*  
(5 | 10)



Shallot  
(1 | 2)

### WHAT YOU'LL NEED

Butter  
(2 TBSP | 4 TBSP)  
*Contains milk*

Vegetable Oil  
(1 TBSP | 2 TBSP)



## CHEF'S TIP

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. Preheat oven to 450 degrees. **Wash and dry all 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 large pinch of crushed peppercorns. Roast on top rack, tossing halfway through, until golden brown and crispy, 20-25 minutes.



2. Meanwhile, remove and discard any large stems from **kale**. Halve, peel, and thinly slice **shallot**. Peel and finely chop **garlic**. Chop **parsley** leaves and stems. Pat **steak** dry with paper towels; season all over with **salt** and a large pinch of **crushed peppercorns** (we used 1 tsp crushed peppercorns).



3. Melt 1 TBSP **butter** (2 TBSP for 4 servings) in a large pan over medium heat. Add **garlic** and cook until fragrant, 30 seconds. Add **kale**; toss to coat. Stir in 2 TBSP **water** (3 TBSP for 4). Cook, stirring, until kale is tender, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside, covered.



4. Heat a **drizzle of oil** in same 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 another **drizzle of oil** in same pan over medium-high heat. Add **shallot** and cook until softened, 2-3 minutes. Add **stock concentrate** and ¼ cup **water** (½ cup for 4 servings); simmer until slightly thickened, 2-3 minutes. Remove from heat, then stir in **sour cream**, 1 TBSP **butter** (2 TBSP for 4), and **half the parsley**. Season generously with **crushed peppercorns**.



6. Slice **steak** against the grain; divide between plates with **potatoes** and **kale**. Drizzle steak with **sauce** and sprinkle with **remaining parsley**.

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