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## CREAMY MUSHROOM STEAK

with Roasted Broccoli & Potato Rounds

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



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



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



**Button Mushrooms\***  
(1 | 2)



**Yellow Onion**  
(1 | 1)



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



**Beef Stock Concentrate**  
(1 | 2)



**Sour Cream\***  
(1 | 2)  
*Contains: Milk*

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

**Cooking Oil**  
(5 tsp | 10 tsp)

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

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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 (as you'll do in step 6). It'll make the end result ten bajillion times better (scientific fact).

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Cut **potatoes** into 1/4-inch-thick rounds. Cut **broccoli florets** into bite-size pieces if necessary. Trim and thinly slice **mushrooms**. Halve, peel, and finely chop **onion** until you have 1/4 cup (**1/2 cup for 4 servings**). Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast for 18–20 minutes (**you'll start the broccoli after 5 minutes**).

2.



While potatoes roast, pat **steak** dry with paper towels; 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. Tent with foil to keep warm.

3.



Once potatoes have roasted 5 minutes, toss **broccoli** on a second baking sheet with a **drizzle of oil, salt, and pepper**. Roast until broccoli is tender and potatoes are golden brown and crispy, 12–15 minutes.

4.



Meanwhile, heat a **drizzle of oil** in pan used for steak over medium-high heat. Add **mushrooms** and cook, stirring, until browned and tender, 5–7 minutes. Add **chopped onion** and another **drizzle of oil**. Cook, stirring, until softened, 1–2 minutes.

5.



Stir **stock concentrate** and 1/4 cup water (**1/3 cup for 4 servings**) into pan with **mushroom mixture**. Simmer until slightly thickened, 2–3 minutes. Remove from heat; stir in **sour cream** and **1 TBSP butter** (**2 TBSP for 4**) until melted and combined. Season generously with **pepper**.

6.



Thinly slice **steak** against the grain. Divide steak, **broccoli**, and **potatoes** between plates. Spoon **mushroom sauce** over steak.

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

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