



## HOTEL BUTTER STEAK

with Cranberry Brussels Sprouts & Crispy Potatoes

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

\* Keep refrigerated



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



**Brussels Sprouts\***  
(1 | 2)



**Dried Cranberries**  
(1 | 2)



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



**Garlic**  
(1 Clove | 2 Cloves)



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

PREP IN **10 MIN** READY IN **40 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**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

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The best way to tell when your Brussels sprouts are done in step 2? After 15 minutes, stick a fork into the center of one—it should go through like butter. If there's some resistance, pop 'em back in the oven and check again a few minutes later. (And don't worry if they get a little dark brown in spots. We <3 a toasty sprout.)

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Cut **potatoes** into 1/4-inch-thick rounds. Toss on one side of a baking sheet with a **large drizzle of oil, salt, and pepper.** (For 4 servings, spread potatoes out across entire sheet.) Roast for 5 minutes (you'll add the Brussels sprouts then).

2.



Meanwhile, trim and halve **Brussels sprouts** lengthwise. Once **potatoes** have roasted 5 minutes, remove baking sheet from oven. Carefully toss Brussels sprouts on empty side with a **drizzle of oil, salt, and pepper.** (For 4 servings, leave potatoes roasting and toss Brussels sprouts on a second baking sheet.) Return to oven until everything is lightly browned and tender, 15–20 minutes more. Toss Brussels sprouts with **cranberries.**

3.



While potatoes and Brussels sprouts roast, finely chop **parsley.** Peel and finely chop **garlic.** Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; microwave until just softened, 5–10 seconds. Stir in 1 tsp parsley (2 tsp for 4) and a pinch of garlic. Season with **salt** and **pepper.**

4.



Pat **steak** dry with paper towels and season all over with **salt** and **pepper.** Heat a **large 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.



Thinly slice **steak** against the grain. Divide steak, **potatoes,** and **Brussels sprouts** between plates. Dollop steak with **herb butter.** Garnish with **remaining parsley.**

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

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