



# STEAK FRITES

with Green Beans and Roasted Garlic Butter

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

❄️ Keep refrigerated.

Steak is fully cooked when internal temperature reaches 145 degrees.



Ranch Steak\*  
(1 | 2)



Green Beans\*  
(1 | 2)



Shallot  
(1 | 2)



Yukon Gold Potatoes\*  
(5 | 10)



Chili Flakes  
(1 | 1)



Fry Seasoning  
(1 | 2)



Mayonnaise  
(1 | 2)  
*Contains eggs*



Garlic  
(2 Cloves | 4 Cloves)

## WHAT YOU'LL NEED

Vegetable Oil  
(1 TBSP | 2 TBSP)

Butter  
(4 TBSP | 8 TBSP)  
*Contains milk*



Want the tastiest steak possible? Remove your meat from the refrigerator about 30 minutes before cooking. Room temp steak = a great sear and even cooking. Win win!



- 1.** Adjust rack to top position and preheat oven to 425 degrees. Place **3 TBSP butter** (6 TBSP for 4 servings) in a small bowl; bring to room temperature. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Peel **garlic**; place cloves in the center of a small piece of foil. Cinch foil into a packet.



- 2.** Toss **potatoes** on a baking sheet with a large drizzle of oil, **Fry Seasoning**, salt, and **pepper**. Add **garlic foil packet** to same sheet. Roast until potatoes and garlic are tender, 20-25 minutes.



- 3.** Meanwhile, 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 to rest. Wipe out pan.



- 4.** Melt **1 TBSP butter** (2 TBSP for 4 servings) in same pan over medium-high heat. Add **shallot**, **green beans**, and **¼ cup water** (½ cup for 4). Season with **salt** and **pepper**. Cook, stirring, until water has evaporated and green beans are tender, 6-7 minutes. (If necessary, add another splash of water to help soften.) Stir in as many **chili flakes** as you'd like.



- 5.** Thinly slice **steak** against the grain. Remove **garlic** from foil; transfer to a cutting board and sprinkle with a pinch of **salt**. Mash with a fork until smooth, then add as much as you'd like to **softened butter**. (If butter is still cold, microwave for 5-10 seconds.) Season with **salt** and **pepper**; stir to combine.



- 6.** Divide **sliced steak**, **roasted potatoes**, and **green beans** between plates. Top steak with **garlic butter**. Serve potatoes with **mayonnaise** for dipping. (To make **Magic Dipping Sauce**, combine mayo with a squeeze of ketchup and mustard from your pantry!)

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