



## STEAK FRITES

with Broccoli & Roasted Garlic Butter

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

PREP IN **10 MIN** READY IN **40 MIN**

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

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

  
**Shallot**  
(1 | 2)

  
**Garlic**  
(2 Cloves | 4 Cloves)

  
**Fry Seasoning**  
(1 | 2)

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

  
**Mayonnaise**  
(1 | 2)  
*Contains: Eggs*

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**

**Olive Oil**  
(1 tsp | 2 tsp)

**Cooking Oil**  
(1 TBSP | 2 TBSP)

**Butter**  
(4 TBSP | 8 TBSP)  
*Contains: Milk*

**Chili Flakes**  
(Optional)

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When we tell you to slice your steak “against the grain” in step 5, we’re really telling you to get to know your meat. If you look closely, you’ll see that the steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines. It’ll only take a second to do, and it will make the end result 10 million times better (scientific fact).

1.



Adjust rack to top position and preheat oven to 425 degrees. Place **3 TBSP butter** (6 TBSP for 4 servings) in a small microwave-safe bowl; bring to room temperature. **Wash and dry produce.** Cut **potatoes** into ½-inch-thick wedges. Peel and place **garlic cloves** in the center of a small piece of foil and drizzle with **olive oil**. Cinch into a packet. Halve, peel, and thinly slice **shallot**. Cut **broccoli florets** into bite-size pieces if necessary.

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 on top rack until potatoes are tender and garlic is softened, 20–25 minutes.

3.



While potatoes and garlic 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 to rest. Wipe out pan.

4.



Melt **1 TBSP butter** (2 TBSP for 4 servings) in same pan over medium-high heat. Add **shallot**, **broccoli**, and **¼ cup water** (½ cup for 4). Season with **salt** and **pepper**. Cook, stirring, until water has evaporated and broccoli is tender, 6–7 minutes. (If needed, add another splash of water to help soften.) If you’ve got some on hand, stir in as many **chili flakes** from your pantry as you like. Turn off heat.

5.



Once **garlic** is done, carefully open foil packet; sprinkle cloves with **salt** and mash with a fork until smooth. Add as much as you like to bowl with **softened butter**. (If butter is still cold, microwave for 5–10 seconds.) Season with **salt** and **pepper**; stir to combine.

6.



Thinly slice **steak** against the grain. Divide steak, **roasted potatoes**, and **broccoli** between plates. Top steak with **garlic butter**. Serve potatoes with **mayonnaise** on the side for dipping. (To make magic dipping sauce, combine mayo with a squeeze of ketchup and mustard from your pantry!)

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

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