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## DIJON BUTTER STEAK

with Rosemary Potatoes & Roasted Asparagus

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

\* Keep refrigerated



**Yukon Gold Potatoes\***

(5 | 10)



**Dijon Mustard**

(1 | 1)



**Rosemary\***

(1 | 1)



**Ranch Steak\***

(1 | 2)



**Shallot**

(1 | 2)



**Asparagus\***

(1 | 2)

### WHAT YOU'LL NEED

**Vegetable Oil**

(4 tsp | 8 tsp)

**Butter**

(3 TBSP | 6 TBSP)

*Contains milk*

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## CHEF'S TIP

Don't love the flavor of raw shallot but still want to incorporate it into your compound butter? Try soaking it in ice water for 10 minutes after chopping. This'll make the shallot crisp, as well as tame its bite. (Just be sure to drain and pat dry before using.) Bitterness be gone!



1. Preheat oven to 450 degrees. Bring **3 TBSP butter (6 TBSP for 4 servings)** to room temperature. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Strip **rosemary leaves** from stems; finely chop leaves until you have 1 TBSP (**2 TBSP for 4**). Halve, peel, and finely chop **shallot** until you have ½ TBSP (**1 TBSP for 4; save the rest for another use**). Trim and discard bottom 1 inch from **asparagus**.



2. Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **2 tsp chopped rosemary (4 tsp for 4 servings)**, and a pinch of **salt** and **pepper**. Roast on top rack until browned and crispy, 20–25 minutes. (**You'll roast the asparagus after 10 minutes.**)



3. Meanwhile, in a small bowl, combine **softened butter (if butter is still cold, microwave for 5 seconds)**, **chopped shallot**, **half the Dijon (use all for 4 servings)**, **remaining chopped rosemary**, and a pinch of **salt** and **pepper**. Set aside.



4. Once **potatoes** have roasted 10 minutes, add **asparagus** to a second baking sheet. Toss with a **drizzle of oil**, **salt**, and **pepper**. Roast on middle rack until tender, 10–12 minutes.



5. Pat **steak** dry with paper towels and 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. Top steak with **half the Dijon butter**. Transfer to a cutting board to rest.



6. Thinly slice **steak** against the grain. Divide sliced steak, **potatoes**, and **asparagus** between plates. Top steak with **remaining Dijon butter**.

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

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