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## ROASTED GARLIC DIJON BUTTER STEAK


with Brussels Sprouts & Mashed Sweet Potatoes

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

PREP IN **10 MIN** READY IN **35 MIN**

  
**Sweet Potatoes\***  
(2 | 4)

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

  
**Garlic**  
(4 Cloves | 8 Cloves)

  
**Chives\***  
(1 | 2)

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

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

  
**Dijon Mustard**  
(1 | 2)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

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

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

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

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When we tell you to bring your butter to room temp in step 1, what we really mean is ... do nothing at all! (Besides just letting it sit on your counter while you make the rest of the meal, that is.) This'll make it easier to mix with the roasted garlic, mustard, and chives in step 6. If it isn't soft enough to easily sink a fork into by the time you get there, microwave it for 5–10 seconds.

1.



Adjust rack to top position and preheat oven to 450 degrees. Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; bring to room temperature. **Wash and dry produce.** Peel and dice **sweet potatoes** into ½-inch pieces. Trim and halve **Brussels sprouts** lengthwise.

2.



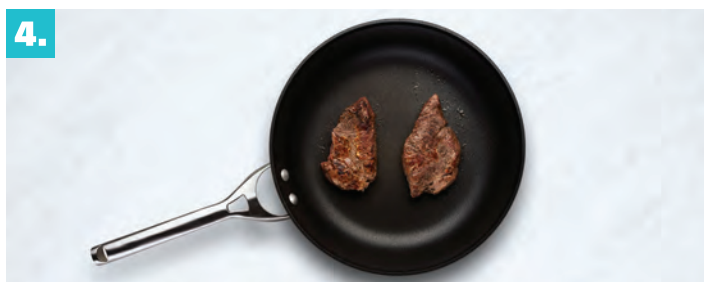
Place **sweet potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15–20 minutes. Drain and set aside. (Keep empty pot handy for step 5.)

3.



Meanwhile, toss **Brussels sprouts** on a baking sheet with a **large drizzle of olive oil, salt, and pepper**. Peel **garlic**; place cloves in the center of a small piece of foil. Drizzle with **olive oil**, season with **salt and pepper**, and cinch into a packet. Place on same sheet. Roast on top rack until everything is browned and tender, 15–20 minutes. Once garlic is done, carefully open packet and let cloves cool slightly.

4.



While Brussels sprouts and garlic roast, finely chop **chives**. Pat **steak** dry with paper towels and season generously 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. Tent with foil to keep warm.

5.



Melt **2 TBSP plain butter** (4 TBSP for 4 servings) in pot used for sweet potatoes over medium heat. Cook, stirring, until butter is foamy and flecked with amber brown bits, 1–2 minutes. (Take a whiff—it should smell deliciously nutty!) Return **drained sweet potatoes** to pot and mash with **sour cream** until smooth and creamy. Season with **salt and pepper**.

6.



Mash **roasted garlic cloves** with a fork until smooth. Add to **softened butter** along with **mustard, half the chives, salt, and pepper**. (Psst—make sure the garlic has cooled before adding so that the butter doesn't melt!) Slice **steak** against the grain. Divide steak, **Brussels sprouts**, and **mashed sweet potatoes** between plates. Top sweet potatoes with remaining chives and dollop steak with **roasted garlic Dijon butter**.

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

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