



CREAMY MUSHROOM STEAK

with Roasted Potato Rounds & Green Beans

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Steak is fully cooked when internal temperature reaches 145 degrees.



Yukon Gold Potatoes *
(5 | 10)



Button Mushrooms *
(1 | 2)



Shallot
(1 | 2)



Ranch Steak *
(1 | 2)



Green Beans *
(1 | 2)



Beef Stock Concentrate
(1 | 2)



Sour Cream *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Butter
(1 TBSP | 2 TBSP)
Contains milk

Vegetable Oil
(5 tsp | 10 tsp)



CHEF'S TIP

If you look closely, you'll see that your steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines, aka "against the grain" (as you'll do in step 6). It'll only take a second to do and will make the end result (scientific fact) ten bajillion times better.



- 1.** Preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into 1/4-inch-thick rounds. Trim and thinly slice **mushrooms**. Halve, peel, and finely chop **shallot**. Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast for 8 minutes (we'll roast the green beans then).



- 2.** While potatoes 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. Tent with foil to keep warm.



- 3.** Once **potatoes** have roasted 8 minutes, toss **green beans** on a second baking sheet with a **drizzle of oil, salt, and pepper**. Transfer to oven and roast until green beans are tender and potatoes are golden brown and crispy, 10-12 minutes.



- 4.** Meanwhile, heat a **drizzle of oil** in pan used for steak over medium-high heat. Add **mushrooms** and cook, stirring, until browned and tender, 5-7 minutes. Add **shallot** and another **drizzle of oil**. Cook, stirring, until softened, 1-2 minutes.



- 5.** Stir **stock concentrate** and 1/4 cup water (1/3 cup for 4 servings) into pan with **mushroom mixture**. Simmer until sauce is slightly thickened, 2-3 minutes. Remove from heat; stir in **sour cream** and 1 TBSP **butter** (2 TBSP for 4). Season generously with **pepper**.



- 6.** Thinly slice **steak** against the grain. Divide steak, **green beans**, and **potatoes** between plates. Spoon **mushroom sauce** over steak.

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