



## DIJON BUTTER STEAK

with Rosemary Potatoes & Roasted Green Beans

### 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)



**Green Beans\***

(1 | 2)

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**

**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!



Adjust racks to top and middle positions and 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**).



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 green beans after 10 minutes.**)



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



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



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.



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

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

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