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## DIJON BUTTER STEAK


with Rosemary Potatoes & Roasted Asparagus

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

PREP IN **10 MIN** READY IN **30 MIN**

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

  
**Rosemary\***  
(1 | 1)

  
**Shallot**  
(1 | 2)

  
**Asparagus\***  
(1 | 2)

  
**Dijon Mustard**  
(1 | 1)

  
**Ranch Steak\***  
(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**

**Cooking Oil**  
(4 tsp | 8 tsp)

**Butter**  
(3 TBSP | 6 TBSP)  
*Contains: Milk*

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Don't love the strong 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.



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 produce.** Dice **potatoes** into 1/2-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 1/2 TBSP (1 TBSP for 4; save the rest for another use). Trim and discard woody bottom ends 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 microwave-safe bowl, combine **softened butter** (if the butter is still cold, microwave for 5 seconds), **chopped shallot**, **half the mustard** (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.



While asparagus roasts, 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** (save the rest for serving). Turn off heat; transfer to a cutting board to rest.

6.



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

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

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