



# STEAK & ROASTED GARLIC PAN SAUCE

with Mashed Potatoes & Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



¼ oz | ¼ oz  
Chives



8 oz | 16 oz  
Broccoli Florets



1 Clove | 1 Clove  
Garlic



4½ TBSP | 9 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Bavette Steak



1 | 2  
Beef Demi-Glace  
Contains: Milk



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\*The ingredient you received may be a different color.

### HELLO

## ROASTED GARLIC

This amazing aromatic adds a sweet, caramelized flavor to pan sauce.

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 700





## GRAIN OF WISDOM

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 in step 6, aka against the grain.

## BUST OUT

- Aluminum foil
  - Potato masher
  - Baking sheet
  - Paper towels
  - Large pot
  - Large pan
  - Strainer
- 
- Kosher salt
  - Black pepper
  - Olive oil (1 tsp | 1 tsp)
  - Cooking oil (2 tsp | 2 tsp)
  - Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **broccoli florets** into bite-size pieces if necessary. Dice **potatoes** into ½-inch pieces. Thinly slice **chives**.
- Peel **garlic**. Place whole clove in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



### 2 ROAST GARLIC & BROCCOLI

- Place **garlic foil packet** on a baking sheet.
- Toss **broccoli** on same sheet with a **drizzle of oil, salt, and pepper**.
- Roast on middle rack until browned and tender, 15-20 minutes.



### 3 MAKE MASHED POTATOES

- Meanwhile, place **potatoes** in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender when pierced with a fork, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Mash with **sour cream, salt, and pepper** until smooth and creamy, adding reserved potato cooking liquid a splash at a time as needed.
- Keep covered off heat until ready to serve.



### 4 COOK STEAK

- While potatoes cook, pat **steak\*** very dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat.
- Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer steak to a cutting board to rest for at least 5 minutes. Wipe out pan.



### 5 MAKE SAUCE

- Once **garlic** is done, carefully transfer to a cutting board and mash with a fork until smooth.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for steak over medium heat. Add mashed garlic (**start with half and add more to taste**); cook for 1 minute.
- Stir in **demi-glace** and **¼ cup water (½ cup for 4)**. Simmer until slightly thickened, 1-2 minutes. Turn off heat.
- Stir in another **1 TBSP butter (2 TBSP for 4)** and any **resting juices from steak**. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Slice **steak** against the grain. Fold **half the chives** into **mashed potatoes**.
- Divide potatoes, **broccoli**, and steak between plates. Top steak and potatoes with **sauce**. Garnish with remaining chives and serve.

\*Steak is fully cooked when internal temperature reaches 145°.