



BUTTERED-UP STEAK

with Roasted Potatoes and Garlicky Green Beans



HELLO

DIJON MUSTARD

The condiment adds zingy depth to creamy, parsley-flecked compound butter.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 470



Yukon Gold Potatoes



Parsley



Green Beans



Garlic



Ranch Steak



Dijon Mustard

START STRONG

When we tell you to bring your butter to room temp, what we really mean is to let it sit at room temperature until it's soft. This will make it easier to mix with the flavorful parsley and mustard. If it isn't soft enough to easily sink a spoon into by the time you get to step 5, microwave it for 10 seconds, then continue chugging away.

BUST OUT

- Small bowl
- Kosher salt
- Peeler
- Black pepper
- Baking sheet
- Paper towels
- Large pan
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Parsley **¼ oz** | **¼ oz**
- Green Beans **6 oz** | **12 oz**
- Ranch Steak* **10 oz** | **20 oz**
- Dijon Mustard **2 tsp** | **2 tsp**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Place **1 TBSP butter** (2 TBSP for 4) in a small bowl; bring to room temperature. Peel and dice **potatoes** into ½-inch pieces (for speedier spud prep, skip the peeling). Mince or grate **garlic**. Finely chop **parsley** leaves and stems.



4 COOK STEAK

Once green beans are in the oven, 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, 3-6 minutes per side. Transfer to a cutting board; let rest 5 minutes.



2 ROAST POTATOES

Toss **potatoes** on one side of a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. (For 4 servings, spread potatoes out across entire baking sheet.) Roast on top rack until lightly browned, 10-12 minutes (we'll add green beans then).



5 MAKE HERB BUTTER

To bowl with **softened butter**, stir in **1 tsp mustard** (2 tsp for 4 servings; we sent more) and a pinch of **parsley**. Season with **salt** and **pepper**.



3 ROAST GREEN BEANS

Once **potatoes** are lightly browned, remove sheet from oven and toss **green beans** on opposite side with a drizzle of **oil**, **salt**, **pepper**, and **garlic**. (For 4 servings, leave potatoes roasting and toss green beans on a second sheet; roast on middle rack.) Continue roasting until veggies are browned and tender, 12-15 minutes more.



6 FINISH AND SERVE

Slice **steak** against the grain; divide between plates. Top steak with **herb butter**. Serve with **green beans** and **potatoes** on the side. Garnish with remaining **parsley**.

HOT STUFF

Love spicy food? If you've got some chili flakes on hand, sprinkle your green beans with a pinch.

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