



# CRUSHED PEPPERCORN STEAK

with Creamed Kale and Potato Wedges



## HELLO PEPPERCORN SAUCE

Freshly cracked pepper brings this pan sauce alive.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 560



Yukon Gold Potatoes



Shallot



Sirloin Steak



Sour Cream  
(Contains: Milk)



Kale



Black Peppercorns



Beef Stock Concentrate

## START STRONG

If you're not a fan of kale's hardy texture, try blanching it. After chopping the leaves in step 1, boil them in a pot of water for 2-3 minutes, then proceed with the recipe. Tada! Extra-tender veggies.

## BUST OUT

- Baking sheet
- Large pan
- Medium pan
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Kale 4 oz | 8 oz
- Shallot 1 | 2
- Black Peppercorns ¼ tsp | ½ tsp
- Sirloin Steak 12 oz | 24 oz
- Beef Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP

## HELLO WINE



### PAIR WITH

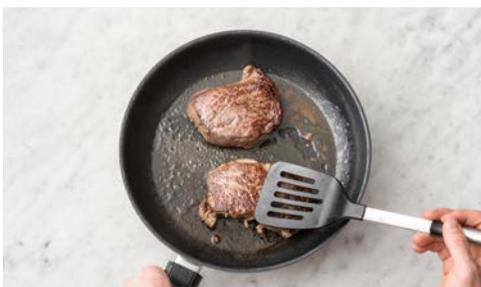
Lorem Ipsum Monterey County Red Blend, 2015

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 400 degrees. Cut **potatoes** into ¾-inch-thick wedges. Remove and discard stems and ribs from **kale**. Chop or tear leaves into 1-inch pieces. Halve, peel, and mince **shallot**. Use a mallet or heavy pan to pound **peppercorns** in their bag until coarsely ground.



## 4 COOK STEAK

Heat a drizzle of **oil** in a medium pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 4-7 minutes per side. Remove from pan and set aside to rest a few minutes.



## 2 ROAST POTATOES

Toss **potatoes** with a drizzle of **oil** and a pinch of **salt** and **pepper** on a baking sheet or baking dish. Roast in oven until tender and browned, 30-35 minutes, tossing halfway through.



## 5 MAKE SAUCE

Heat another drizzle of **oil** in same pan used for steak. Add **shallot** and ¼ **tsp crushed peppercorns** (use more or less to taste). Cook until shallot is soft, 2-3 minutes. Stir in **stock concentrate** and ½ **cup water**, scraping up any browned bits from pan. Bring to a simmer and let bubble until reduced by half, 2-3 minutes. Remove pan from heat, then stir in half the **sour cream**.



## 3 COOK KALE

Melt 1 **TBSP butter** in a large pan over medium heat. Add **kale** and a splash of water. Cook, tossing occasionally, until leaves are completely wilted and tender, 4-5 minutes. Season with **salt** and **pepper**. Remove from heat, keeping kale in pan.



## 6 CREAM KALE AND PLATE

Return pan with **kale** to medium heat. When kale is just warmed, remove pan from heat and stir in remaining **sour cream**. Season with **salt** and **pepper**. Slice **steak** against the grain, then divide between plates and serve next to **potatoes** and kale. Drizzle with **sauce** and serve.

## GREEN MACHINE!

Adding creaminess to kale puts a whole new spin on the vitamin A-rich green.

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