



STEAK FRITES

with Green Beans & Roasted Garlic Butter

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ranch Steak*
(1 | 2)



Green Beans*
(1 | 2)



Shallot
(1 | 2)



Yukon Gold Potatoes*
(2 | 3)



Chili Flakes
(1 | 1)



Fry Seasoning
(1 | 2)



Mayonnaise
(1 | 2)
Contains: Eggs



Garlic
(2 Cloves | 4 Cloves)

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
(1 TBSP | 2 TBSP)

Butter
(4 TBSP | 8 TBSP)
Contains: Milk

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CHEF'S TIP

When we tell you to slice your steak “against the grain” in step 5, we’re really telling you to get to know your meat. If you look closely, you’ll see that steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines. It’ll only take a second to do, and will make the end result ten million times better (scientific fact).



1. Adjust rack to top position and preheat oven to 425 degrees. Place **3 TBSP butter (6 TBSP for 4 servings)** in a small microwave-safe bowl; bring to room temperature. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Peel **garlic**; place cloves in the center of a small piece of foil. Cinch foil into a packet.



2. Toss **potatoes** on a baking sheet with a **large drizzle of oil, Fry Seasoning, salt, and pepper.** Add **garlic foil packet** to same sheet. Roast on top rack until potatoes are tender and garlic is softened, 20–25 minutes.



3. While potatoes roast, pat **steak** dry with paper towels; 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. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



4. Melt **1 TBSP butter (2 TBSP for 4 servings)** in same pan over medium-high heat. Add **shallot, green beans, and ¼ cup water (½ cup for 4).** Season with **salt and pepper.** Cook, stirring, until water has evaporated and green beans are tender, 6–7 minutes. **(If necessary, add another splash of water to help soften.)** Stir in as many **chili flakes** as you’d like. Turn off heat.



5. Thinly slice **steak** against the grain. Carefully remove **garlic** from foil; transfer to a cutting board and sprinkle with a pinch of **salt.** Mash cloves with a fork until smooth, then add as much as you’d like to bowl with **softened butter.** **(If butter is still cold, microwave for 5–10 seconds.)** Season with **salt and pepper;** stir to combine.



6. Divide **sliced steak, roasted potatoes, and green beans** between plates. Top steak with **garlic butter.** Serve potatoes with **mayonnaise** on the side for dipping. **(To make Magic Dipping Sauce, combine mayo with a squeeze of ketchup and mustard from your pantry!)**

Steak is fully cooked when internal temperature reaches 145 degrees.

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