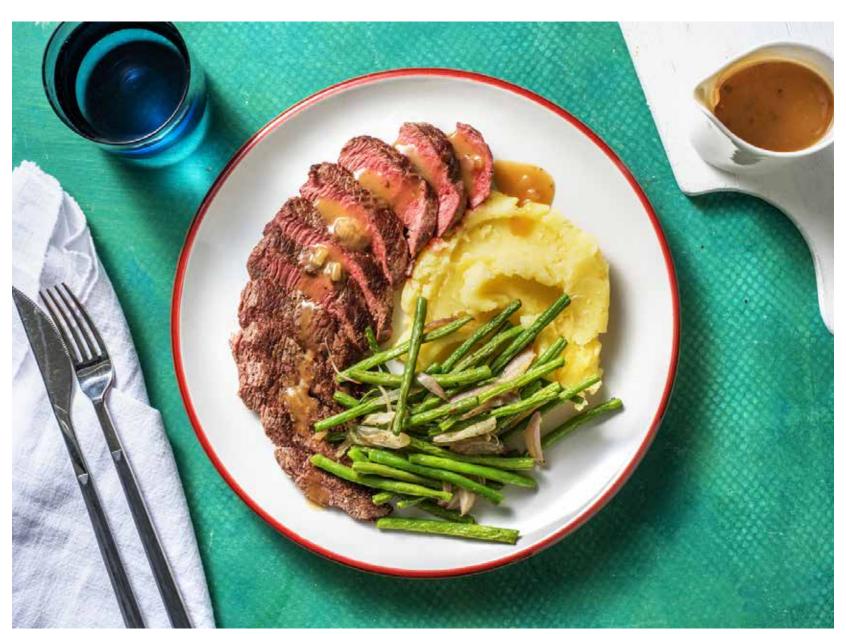


Beef Steak and Pan Gravy with Roasted Garlic Smashed Potatoes and Shallot Green Beans

30 Minutes

















Shallot

All-Purpose Flour



Concentrate

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, aluminum foil, medium pot, large nonstick pan, paper towels

Ingredients

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	2 Person	4 Person
Beef Steak	285 g	570 g
Yellow Potato	300 g	600 g
Garlic	9 g	18 g
Green Beans	170 g	340 g
Shallot	50 g	100 g
All-Purpose Flour	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Prep and start potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE**: Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until forktender, 10-12 min. Trim **green beans**. Peel, then thinly slice **half the shallot**. Finely chop **remaining shallot**. Peel **garlic cloves**. Pat **steaks** dry with paper towels, then season with **salt** and **pepper**.



Roast veggies & garlic

Toss green beans and sliced shallots with ½ tbsp oil (dbl for 4 ppl) on a baking sheet.
Season with salt and pepper. Wrap garlic cloves in a small piece of foil with ½ tbsp oil (dbl for 4 ppl). Roast veggies and garlic packet, in the top of the oven, tossing green beans halfway through cooking, until garlic is soft and veggies are tender-crisp, 12-14 min.



Cook steak & finish garlic

While **veggies** and **garlic** roast, heat a large non-stick pan over medium-high heat.
When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steaks**. Pan-fry, until golden, 1-2 min per side. Remove pan from the heat, then transfer **steaks** to another baking sheet. Roast, in the **middle** of the oven, until cooked to desired doneness, 5-8 min.** When **garlic** is soft, remove **cloves** from packet and mash with a fork until smooth. Set aside.



Make pan gravy

While **steak** roasts, heat the same pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then chopped **shallots**. Cook, stirring often, until tender, 2-3 min. Sprinkle over **flour**. Cook, stirring often, until coated, 1-2 min. Stir in **broth concentrate** and **1 cup water** (dbl for 4 ppl). Cook, stirring often, until slightly thickened, 3-4 min. Stir in any **steak juices** from baking sheet, then season with **salt** and **pepper**.



Finish potatoes

When **potatoes** are tender, reserve ¼ **cup cooking liquid** (dbl for 4 ppl), then drain and return **potatoes** to the same pot, off the heat. Using a masher, roughly mash in **roasted garlic**, **reserved cooking liquid** and **2 tbsp butter** (dbl for 4 ppl). Season with **salt** and **pepper**.



Finish and serve

Thinly slice **steaks**. Divide **garlic mash**, **steaks** and **veggies** between plates. Spoon **pan gravy** over **steaks**.

Dinner Solved!

Contact

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^{**} Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.