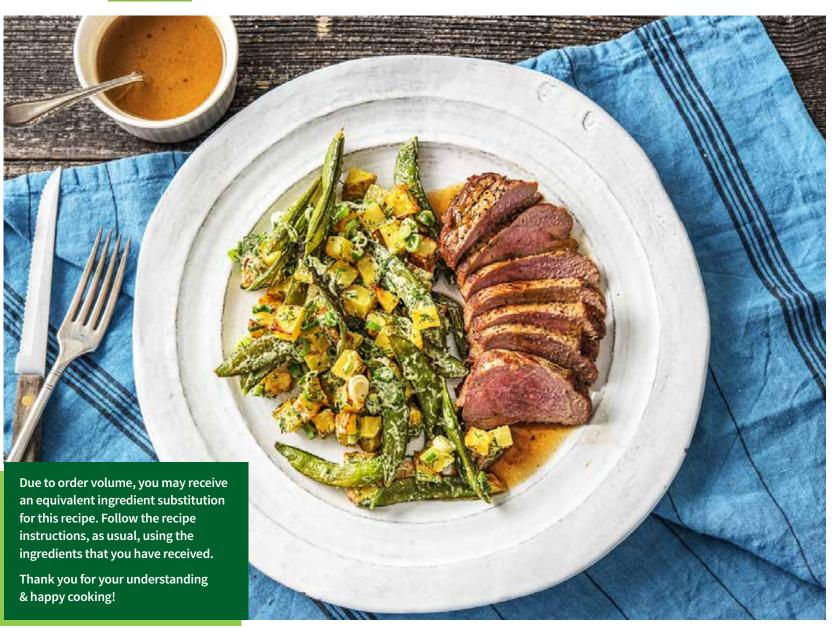


Pan-Seared Steak au Jus

with Warm Potato & Green Pea Salad

PRONTO

35 Minutes







Beef Steak

Yellow Potato



Green Onions





Green Peas

Mayonnaise





Dijon Mustard

Beef Broth Concentrate



Garlic

START HERE

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

Bust Out

2 Baking Sheets, Large Non-Stick Pan, Measuring Spoons, Paper Towels, Measuring Cups, Large Bowl. Whisk

Ingredients

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	2 Person	4 Person
Beef Steak	285 g	570 g
Yellow Potato	300 g	600 g
Green Onions	2	4
Dill	7 g	7 g
Green Peas	113 g	227 g
Mayonnaise	4 tbsp	8 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Beef Broth Concentrate	1	2
Garlic	6 g	12 g
Unsalted Butter*	2 tbsp	4 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.



1. ROAST POTATOES

Cut **potatoes** into 1-inch pieces. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



2. PREP

While **potatoes** roast, thinly slice **green onions**. Finely chop **2 tbsp dill** (dbl for 4 ppl). Peel, then mince or grate **garlic**. Pat **steak** dry with paper towels, then season with **salt** and **pepper**.



3. COOK STEAK

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **steak**. Pan-fry, until golden-brown, 2-3 min per side. Toss **peas** with **1 tbsp oil** (dbl for 4 ppl) on one half of another baking sheet. Season with **salt** and **pepper**. Set aside.



4. ROAST STEAK & PEAS

When **steak** is golden-brown, remove the pan from heat and transfer **steak** to the other side of the baking sheet. Roast in **top** of oven, until **steak** is cooked to desired doneness, 6-8 min.**



5. MAKE PAN SAUCE

While **steak** and **peas** cook, carefully wipe the same pan clean. Heat the pan over low heat. When hot, add **garlic** and **2 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **garlic** is fragrant and **butter** melts, 1 min. Add **broth concentrate** and ½ **cup water** (dbl for 4 ppl). Stir together, until **sauce** thickens, 2-3 min.



6. FINISH AND SERVE

Whisk together **mayo** and **mustard** in a large bowl. Add **potatoes**, **peas**, **green onions** and **dill**. Toss together. Thinly slice **steak**, then divide between plates. Add **potato salad** and drizzle **pan sauce** over **steak**.

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.