



## Steak & Mustard Pan Sauce

with Roasted Sweet Potato & Kale



20-30min



4 Servings

A steak dinner doesn't have to be limited to a fancy night out. Tender sweet potato wedges, earthy green kale, crispy fried shallots, juicy seared sirloin steaks, and a punchy mustard pan sauce are guaranteed to make any night feel special.

## What we send

- 17

## What you need

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

## Tools

- large skillet
- rimmed baking sheet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

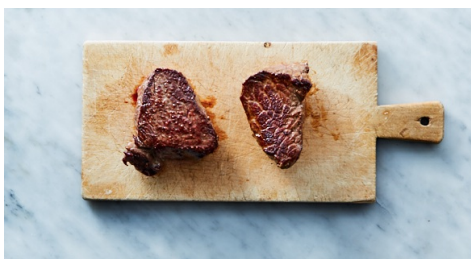
### Nutrition per serving

Calories 740kcal, Fat 55g, Carbs 31g, Proteins 30g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Scrub **sweet potatoes**, then cut lengthwise into ½-inch wedges. Halve, peel, and thinly slice **all of the shallot** lengthwise. Strip **kale leaves** from stems, then roughly chop leaves, discarding stems. In a large bowl, toss kale with **1 tablespoon oil** and season with **salt** and **pepper**.



### 4. Sear steaks

Heat **1 tablespoon oil** in same skillet over medium-high. Pat **steaks** dry and season well on both sides with **salt** and **pepper**. Add steaks and cook, undisturbed, until golden-brown, 3-4 minutes per side for medium-rare, depending on thickness. Transfer steaks to a cutting board to rest.



### 2. Roast sweet potato wedges

On a rimmed baking sheet, toss **sweet potato wedges**, **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Spread sweet potatoes into a single layer. Roast on the center oven rack until tender and golden, about 20 minutes.



### 5. Make pan sauce

Add **mustard**, **⅔ cup water**, and **2 tablespoons vinegar** to skillet and bring to a rapid simmer over medium-high, scraping up browned bits; cook until slightly reduced, about 2 minutes. Add **2 tablespoons butter** to skillet along with **any resting juices** from the steak and swirl until melted; season to taste with **salt** and **pepper**.



### 3. Fry shallots

Meanwhile, heat **⅓ cup oil** in a large skillet over medium until shimmering. Add **shallots** and cook, stirring frequently with a fork, until golden, 7-10 minutes. Transfer to a paper towel-lined plate; season with **salt**. Discard **frying oil**.



### 6. Wilt kale & serve

Meanwhile, scatter **kale** over **sweet potatoes** and continue to roast on center oven rack until kale is wilted, about 5 minutes. Serve **steaks** with **roasted sweet potatoes and kale**, and spoon **sauce** all over. Top with **fried shallots**. Enjoy!