



## Steak au Poivre

with Caramelized Carrots and Salad

 20-30min  4 Servings

We daydream about dinner in France—seated at a bistro table on a busy Parisian sidewalk. In these daydreams, we are cutting into a perfectly cooked steak au poivre, a French classic, tender steak draped in a rich sauce flavored with peppercorns. Served with simple sides of sweet, caramelized carrots and a delicate green salad, we can't think of anything more perfect. Oh là là. Cook, relax, and ...

## What we send

- flank steak
- Dijon mustard <sup>17</sup>
- beef broth concentrate
- champagne vinegar
- carrots
- shallot
- baby romaine

## What you need

- butter <sup>7</sup>
- kosher salt
- freshly ground pepper

## Tools

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 357kcal, Fat 21g, Carbs 16g, Proteins 24g



### 1. Make carrots

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Trim ends from **carrots**, then cut on an angle into ½-inch thick slices (no need to peel). Transfer to a medium bowl; toss with **1½ tablespoons oil, 1 teaspoon salt, and a few grinds pepper**. Roast in oven until carrots are browned and tender, 15-20 minutes.



### 4. Make sauce

Add **all but 1 tablespoon shallots** to same skillet and cook, stirring, about 30 seconds. Add **mustard-beef broth mixture** and cook until sauce is reduced by half, 1-2 minutes. Turn off heat and swirl in **2 tablespoons butter** until melted. Add in any **steak juices** from cutting board as well.



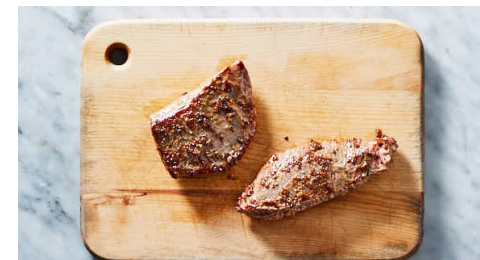
### 2. Prep ingredients

Trim ends from **shallot**, then halve, peel, and finely chop ⅓ cup (save rest for own use). In a medium bowl, whisk together **mustard, beef broth concentrate, ¾ cup water, and 1 tablespoon of the vinegar**.



### 5. Make salad

In a medium bowl, whisk together **2 tablespoons oil, remaining vinegar and chopped shallot**. Toss in **lettuce and pepper**.



### 3. Cook steaks

Pat **steaks** dry and pound to an even thickness if necessary. Rub steaks all over with **1 tablespoon oil**. Season all over with **1½ teaspoons each salt and pepper**. Heat a heavy medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 4-6 minutes per side (or longer for thicker steaks). Let rest on a cutting board.



### 6. Serve

Very thinly slice **steak** across the grain. Serve **steak** with **salad** and **caramelized carrots** alongside. Reheat **sauce**, then spoon over the **steaks**. Enjoy!