

Fs sku1617 hero

## Steak with Black Pepper Butter

& Green Bean Salad



20-30min



4 Servings

We've got a tongue-twister that's guaranteed to make your taste buds very happy: black pepper butter makes steak better. Say that three times fast! On second thought, just cook this steak dinner and revel in the deliciousness. We think that's a better use of your mouth's time. Cook, relax, and enjoy!

## What we send

- garlic
- green beans
- flank steaks
- fresh parsley
- scallions
- radishes
- peas

## What you need

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

## Tools

- colander
- saucepan

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 450.0kcal, Fat 32.0g, Proteins 27.0g, Carbs 11.0g



### 1. Prep ingredients

Heat a grill to medium-high, if using. Bring a large saucepan of **salted water** to a boil. Trim stem ends from **green beans**, then cut in half crosswise. Peel and finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Pick **parsley leaves** from **stems**; finely chop stems, keeping leaves whole.



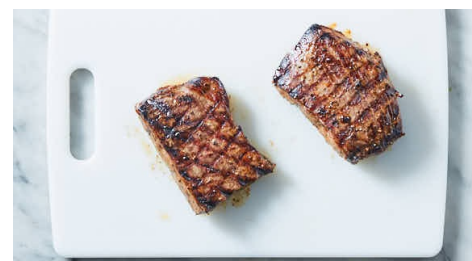
### 4. Season steaks

Pat **steaks** dry with paper towels. Rub lightly with **oil** and season all over with **1 teaspoon salt** and **a few grinds pepper**.



### 2. Make vinaigrette & butter

In a large bowl, combine **2 tablespoons vinegar**, **half of the garlic**, **1 teaspoon salt**, **½ teaspoon sugar**, and **a few grinds pepper**. In a slow, steady stream, whisk in **¼ cup oil**. In a small bowl, combine **4 tablespoons butter**, **remaining garlic**, **1 teaspoon ground pepper** (or less depending on heat preference), and **a pinch of salt**. Mash with a fork to combine.



### 5. Grill steaks

Heat a grill pan or skillet over medium-high, if using. Cook **steaks** on preheated grill, grill pan, or skillet until browned and medium-rare, 4-5 minutes per side. Transfer to a board to rest for 5 minutes.



### 3. Cook beans & peas

Add **green beans** and **peas** to saucepan of boiling water. Cook until green beans are crisp-tender, about 3 minutes. Drain and rinse under cold water, then drain again. Pat dry with paper towels. Add to **vinaigrette** and stir to combine.



### 6. Finish & serve

Meanwhile, trim ends from **radishes**, then thinly slice. Add radishes, **scallions**, **parsley leaves and stems** to **green bean salad**, and toss to coat. Season to taste with **salt** and **pepper**. Spread **black pepper butter** on **steaks**. Very thinly slice steaks across the grain. Serve **steaks** with **salad** alongside and **any resting juices** from the board drizzled over top....