



Honey-Dijon Glazed Steak

with Roasted Green Beans & Potatoes

 30-40min  2 Servings

With this dish, we've modernized the idea of "steak & potatoes." We glaze succulent sirloin steaks with a sweet-tangy combo of honey-mustard and vinegar. And we save time by cooking the potatoes and green veggie together with a sheet pan roast of Yukon golds and string beans.

What we send

- 2 Yukon gold potatoes
- ½ lb green beans
- ¼ oz fresh thyme
- 2 pkts honey
- 2 pkts Dijon mustard ¹⁷
- 2 sirloin steaks

What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar) ¹⁷

Tools

- rimmed baking sheet
- medium skillet

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

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

Nutrition per serving

Calories 620kcal, Fat 31g, Carbs 59g, Proteins 31g



1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Scrub **potatoes**, then slice into ¼-inch thick rounds. In a medium bowl, toss potatoes with **1½ tablespoons oil, salt, and a few grinds pepper**. Carefully add to the preheated baking sheet in an even layer. Roast on upper oven rack until tender and lightly browned, 15-20 minutes.



4. Sear steak

While **vegetables** roast, pat **steaks** dry and season all over with **salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned, 3-4 minutes per side for medium-rare (or longer for thicker steaks). Transfer to a cutting board to rest.



2. Prep ingredients

Meanwhile, trim **green beans**. Pick and finely chop **½ teaspoon thyme leaves**. Using same bowl, toss green beans with remaining whole thyme sprigs, **1 teaspoon oil**, and **a pinch each salt and pepper**. In a small bowl, whisk to combine **chopped thyme, honey, mustard, and 2 tablespoons each vinegar and water**.



5. Make pan sauce

Remove skillet from heat, then immediately add **honey-mustard-vinegar mixture** to skillet. Return skillet to medium heat; stir, scraping up any browned bits from the bottom, until sauce is thick and glossy, 2-3 minutes. Season to taste with **salt** and **pepper**.



3. Roast green beans

Once **potatoes** have been in the oven for 15-20 minutes, add **green beans** to baking sheet. Return to oven and roast on upper oven rack until potatoes are browned and crisp, and green beans are tender, about 10 minutes. Remove and discard **thyme sprigs**.



6. Serve

Thinly slice **steaks**, if desired. Stir in **any resting juices** from cutting board to pan sauce in skillet. Serve steaks alongside **roasted green beans and potatoes** with **sauce** spooned over steak. Enjoy!