



Steak au Poivre

with Caramelized Carrots & Spinach Salad



20-30min



2 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 of tender steak draped in a rich sauce. Served with simple sides of sweet, caramelized carrots and a delicate spinach salad—we can't think of anything better. Oh là là.

What we send

- 1 lb carrots
- 1 shallot
- 2 pkts Dijon mustard (use 1 Tbsp) ¹⁷
- 1 pkt beef broth concentrate
- 1 oz vinegar
- 10 oz sirloin steaks
- 3 oz baby spinach

What you need

- neutral oil
- kosher salt & ground pepper
- butter ⁷

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

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 640kcal, Fat 41g, Carbs 35g, Proteins 39g



1. Roast carrots

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Trim **carrots**, then cut on an angle into ½-inch thick slices. Transfer to a bowl; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Carefully spread into an even layer on preheated baking sheet. Roast on upper rack until carrots are browned and tender, 15-20 minutes.



4. Make sauce

Add **all but 1 tablespoon shallots** to same skillet and cook over medium heat, stirring, about 30 seconds. Add **mustard-beef broth mixture** and cook, scraping up any browned bits from the bottom of skillet, until sauce is reduced by half, 1-2 minutes. Remove from heat and swirl in **1 tablespoon butter** until melted. Stir in **any steak resting juices** from cutting board.



2. Prep ingredients

Meanwhile, finely chop **⅓ cup shallot**. In a medium bowl, whisk to combine **1 tablespoon mustard, beef broth concentrate, ½ cup water, and 1 tablespoon vinegar**.



5. Make spinach salad

In a medium bowl, whisk together **2 tablespoons oil, 1 tablespoon vinegar** and **remaining 1 tablespoon chopped shallots**. Add **spinach** and toss to combine. Season to taste with **salt** and **pepper**.



3. Cook steaks

Pat **steaks** dry; rub all over with **1 teaspoon oil**, and season all over with **salt** and **pepper**. Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer if desired). Transfer to a cutting board to rest.



6. Serve

Thinly slice **steaks**, if desired. Serve **steaks** with **spinach salad** and **caramelized carrots** alongside. Reheat **sauce**, if necessary, then spoon over **steaks**. Enjoy!