

DINNERLY



Pan-Roasted Steak & Maple-Mustard Sauce

with Roasted Potatoes & Carrots



30-40min



2 Servings

If you're looking for a steak dinner with a whole lotta oomph, you've come to the right place. This sweet and tangy maple-mustard sauce makes our mouths water just thinking about it. And instead of your typical steak and fries, why not throw in some carrots too? Oh right, because we made these veggies extra savory by roasting them in beef broth. You're welcome. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 8 oz carrots
- 1 pkt beef broth concentrate
- ½ lb pkg ranch steak
- 1 oz pkt maple syrup
- ½ oz pkt whole-grain mustard

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ¹

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 550kcal, Fat 28g, Carbs 40g, Protein 27g



1. Prep veggies

Preheat oven to 450°F with a rack in the upper third. Scrub **potato** and **carrots**, then cut lengthwise into ¼-inch sticks. In a measuring cup or small bowl, combine **beef broth concentrate** with **¾ cup warm water**. On a rimmed baking sheet, toss potatoes and carrots with **1 tablespoon oil**; season with **salt** and **pepper**.



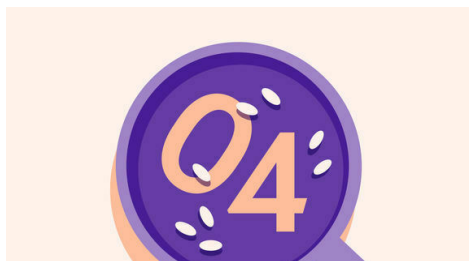
2. Roast veggies

Pour **beef broth** over **potatoes and carrots**; gently shake baking sheet to evenly distribute broth. Roast on top oven rack until veggies are tender and broth is nearly evaporated, 15–20 minutes.



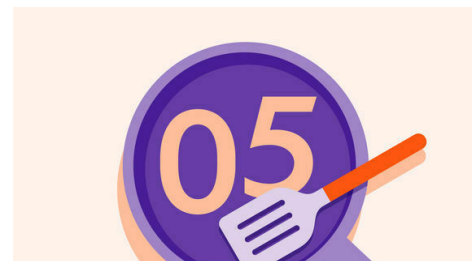
3. Cook ranch steak

Pat **steaks** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steak and cook until well browned all over and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



4. Make sauce

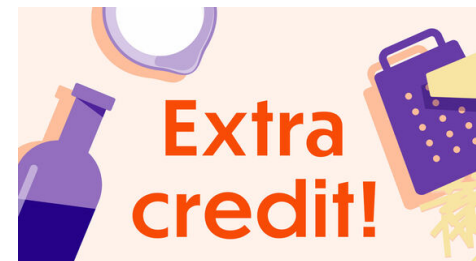
To same skillet, add **maple syrup**, **mustard**, and **½ cup water**. Bring to a simmer over medium-high heat and cook until slightly thickened, 1–2 minutes. Remove skillet from heat, then swirl in **1 tablespoon butter**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Switch oven to broil. Broil **veggies** until slightly charred around the edges, about 5 minutes (watch closely as broilers vary). Thinly slice **steaks**, if desired.

Serve **pan-roasted steak** with **maple-mustard sauce** spooned over top and **roasted potatoes and carrots** alongside. Enjoy!



6. Add some green!

Serve your steak & veggies with a chopped side salad, or add a bed of sautéed spinach to the plate.