

Steak with Black Pepper Butter

& Green Bean Salad



20-30min



2 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

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

What you need

- butter ¹
- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar

Tools

- colander
- saucepan

Allergens

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

Nutrition per serving

Calories 530kcal, Fat 40g, Carbs 10g, Protein 30g



1. Prep ingredients

Heat a grill to medium-high, if using. Bring a medium saucepan of **salted water** to a boil. Trim stem ends from **green beans**, then cut in half crosswise. Peel and finely chop **½ teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Pick **parsley leaves** from **stems**; finely chop stems, keeping leaves whole.



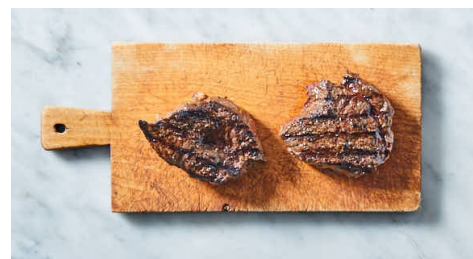
4. Season steaks

Pat **steaks** dry with paper towels. Rub lightly with **oil** and season all over with **½ teaspoon salt** and **a few grinds pepper**.



2. Make vinaigrette & butter

In a medium bowl, combine **1 tablespoon vinegar**, **half of the garlic**, **½ teaspoon salt**, **¼ teaspoon sugar**, and **a few grinds pepper**. In a slow, steady stream, whisk in **2 tablespoons oil**. In a small bowl, combine **remaining garlic**, **2 tablespoons butter**, **½ teaspoon ground pepper**, 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, 3-4 minutes per side (or longer for thicker steaks). 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**, and **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**. Serve **steaks** with **salad** alongside and **any resting juices** from the board drizzled over top. Enjoy!