

# DINNERLY



## Seared Steak with Thyme-Butter Glazed Carrots

& Roasted Potatoes Lyonnaise



40-50min



2 Servings

Some of the best French fare hails from Lyon, a culinary hotspot just south of Paris. And these potatoes Lyonnaise are no exception! Thinly sliced potatoes roast with thyme, sliced shallots, and butter until tender and full of flavor. Carrots cook in a syrupy glaze while steaks sear to perfection. A pan sauce of chopped shallots, Dijon, broth concentrate, and the remaining thyme adds a tangy creaminess. We've got you covered!

## WHAT WE SEND

- 2 Yukon gold potatoes
- 2 carrots
- 2 shallots
- ¼ oz fresh thyme
- 1 pkt chicken broth concentrate
- ½ lb pkg sirloin steak
- 1 (¼ oz) Dijon mustard

## WHAT YOU NEED

- unsalted butter <sup>7</sup>
- kosher salt & ground pepper
- sugar
- white wine vinegar (or red wine vinegar) <sup>17</sup>
- neutral oil

## TOOLS

- parchment paper
- rimmed baking sheet
- small saucepan
- medium skillet

## ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 630kcal, Fat 32g, Carbs 69g, Protein 26g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Scrub **potatoes** and **carrots**. Cut potatoes and **1 shallot** into ¼-inch thick slices. Finely chop **remaining shallot**. Cut carrots into ½-inch slices on a bias. Finely chop **2 teaspoons thyme leaves**.

In a large bowl, toss potatoes with **1 teaspoon chopped thyme** and **2 tablespoons melted butter**; season with **salt and pepper**.



### 2. Roast potatoes

Transfer **potatoes** to a parchment-lined baking sheet. Roast on center rack for 20 minutes. Add **sliced shallots** to sheet and carefully toss. Continue roasting until potatoes and shallots are browned and tender, 10–15 minutes more.

In a small saucepan, combine **carrots**, **3 thyme sprigs**, **1 teaspoon broth concentrate**, **⅓ cup water**, **1½ tablespoons sugar**, and **½ tablespoon butter**.



### 3. Cook carrots

Bring **carrots** to a boil over high heat and cover. Lower heat to medium and cook, stirring occasionally, until carrots are tender, 7–10 minutes. Uncover and cook over high heat, stirring frequently, until **liquid** has reduced into a syrupy glaze, 2–3 minutes. Remove from heat and stir in **1 teaspoon vinegar**; season to taste with **salt and pepper**.



### 4. Cook steaks & shallots

Pat **steaks** dry, then season all over with **salt and pepper**. Heat **1 tablespoon oil** in medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to cutting board to rest.

Add **chopped shallots** to skillet and cook over medium heat until softened, 1–2 minutes (add oil if skillet is dry).



### 5. Make sauce

Add **mustard**, **remaining chopped thyme** and **broth concentrate**, **½ teaspoon vinegar**, and **⅓ cup water** to skillet with **shallots**. Cook over high heat, scraping bottom of skillet to dissolve browned bits, until liquid has reduced by ⅓, 1–2 minutes.

Remove from heat and whisk in **1 tablespoon butter**.



### 6. Serve

Serve **steaks** with **carrots**, **potatoes**, and **pan sauce**. Enjoy!