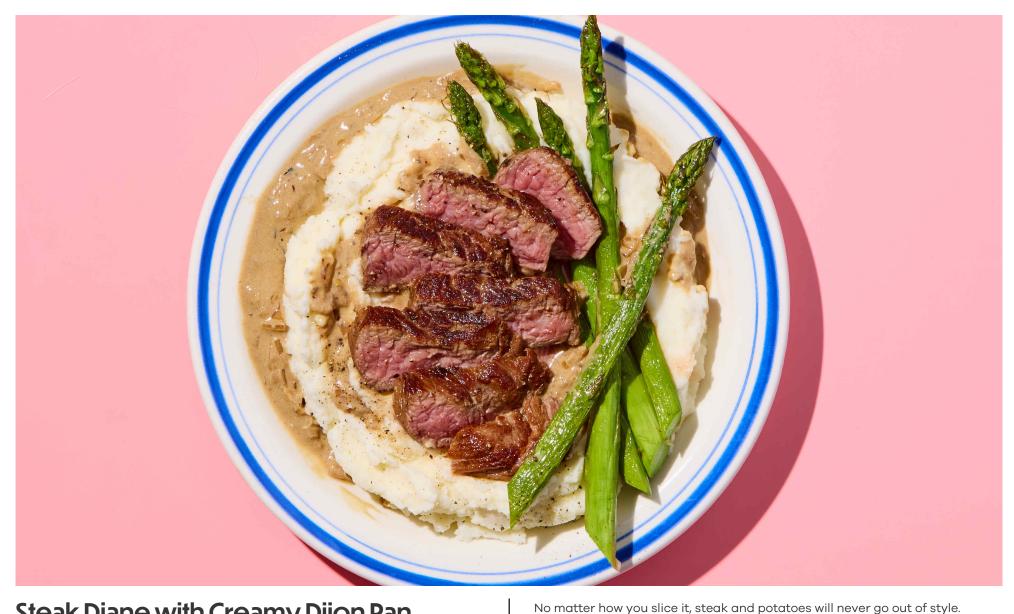
DINNERLY



Steak Diane with Creamy Dijon Pan Sauce

Mashed Potatoes & Asparagus





potatoes with roasted asparagus alongside. Did we mention there's also a dreamy Dijon pan sauce? We've got you covered!

Especially when it's a nicely seared sirloin on a bed of silky mashed

WHAT WE SEND

- · 2 potatoes
- · 3 (1 oz) sour cream 1
- ½ lb asparagus
- 1 shallot
- ½ lb pkg sirloin steak
- 1 pkt beef broth concentrate
- ¼ oz Dijon mustard

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- · unsalted butter 1
- ketchup

TOOLS

- medium saucepan
- colander
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 38g, Carbs 52g, Protein 27g



1. Cook potatoes

Peel potatoes, then cut into 1-inch pieces. Place potatoes in a medium saucepan with 1 teaspoon salt and enough water to cover by 1 inch. Bring to a boil over high heat, then cook on medium-low until easily pierced with a fork, 15–20 minutes. Reserve ½ cup cooking water; drain potatoes and return to saucepan, off heat.



2. Prep & cook asparagus

Meanwhile, preheat oven to broil with a rack 4 inches away from the heat. Trim tough, woody ends from asparagus. Finely chop half of the shallot. On a rimmed baking sheet, toss asparagus with 1 tablespoon oil; season with salt and pepper. Broil on top rack until tender and charred in spots, shaking occasionally, 5–8 minutes (watch carefully as broilers vary). Set aside.



3. Cook steaks

Pat steaks dry; season with salt and pepper. Heat 1 tablespoon oil in a medium heavy 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 a cutting board to rest. Reserve skillet for step 5.



4. Mash potatoes

To saucepan with **cooked potatoes**, add **2 packets sour cream** and **2 tablespoons butter**; mash with a potato masher or fork until smooth. Stir in **enough cooking water** to achieve desired consistency (start with ¼ cup); season to taste with **salt** and **pepper**. Keep covered until ready to serve.



5. Cook sauce

Add shallots to reserved skillet over medium-high heat; cook stirring frequently until softened, about 1 minute. Add broth concentrate, remaining sour cream, half of the Dijon mustard, ½ cup water, and 1 teaspoon ketchup. Cook over high heat, scraping up any browned bits from bottom of skillet, until liquid has reduced by half, 2–3 minutes.



6. Finish & serve

Thinly slice **steaks**, if desired. Serve with **sauce**, **potatoes**, and **asparagus**. Enjoy!