

DINNERLY



Steak Diane with Creamy Dijon Pan Sauce

Mashed Potatoes & Asparagus



30-40min



2 Servings

No matter how you slice it, steak and potatoes will never go out of style. Especially when it's a nicely seared sirloin on a bed of silky mashed potatoes with roasted asparagus alongside. Did we mention there's also a dreamy Dijon pan sauce? We've got you covered!

WHAT WE SEND

- 2 potatoes
- 3 (1 oz) sour cream ⁷
- ½ lb asparagus
- 1 shallot
- ½ lb pkg sirloin steak
- 1 pkt beef broth concentrate
- 1 pkt Dijon mustard ¹⁷

WHAT YOU NEED

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

TOOLS

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

ALLERGENS

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

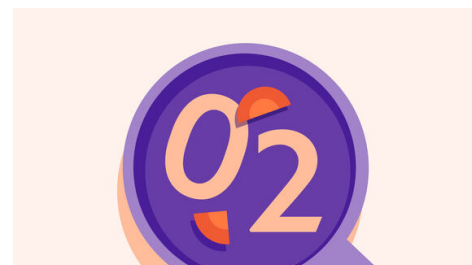
NUTRITION PER SERVING

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



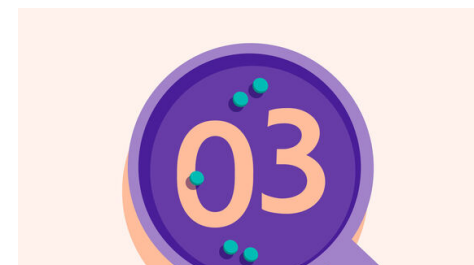
1. Cook potatoes

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.



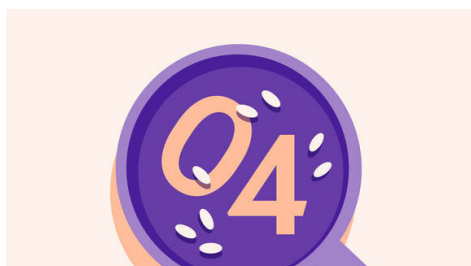
2. Prep & cook asparagus

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.



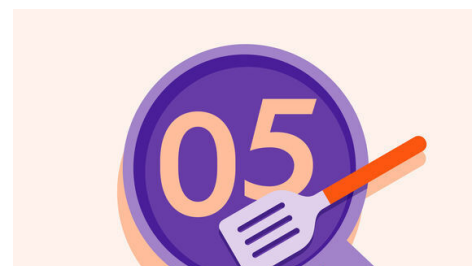
3. Cook steaks

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!