



Honey-Dijon Glazed Steak

with Roasted Green Beans & Potatoes



30-40min



2 Servings

With this dish, we've modernized the idea of "steak & potatoes." We glaze succulent sirloin steaks with a sweet-tangy combo of honey-mustard and vinegar. And we save time by cooking the potatoes and green veggie together with a sheet pan roast of Yukon golds and string beans.

What we send

- 2 Yukon gold potatoes
- ½ lb green beans
- ¼ oz fresh thyme
- 2 (½ oz) honey
- 10 oz pkg beef tenderloin
- 2 (¼ oz) Dijon mustard

What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar) ¹⁷

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

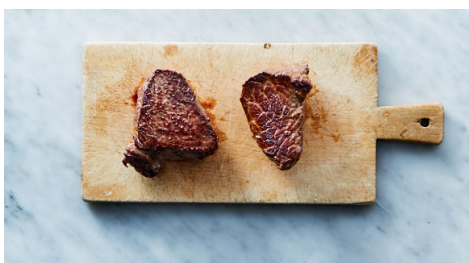
Nutrition per serving

Calories 640kcal, Fat 30g, Carbs 58g, Protein 39g



1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Scrub **potatoes**, then slice into ¼-inch thick rounds. In a medium bowl, toss potatoes with **1½ tablespoons oil**. Season with **salt** and **pepper**. Carefully add to the preheated baking sheet in an even layer. Roast on upper oven rack until tender and lightly browned, 15-20 minutes.



4. Sear steak

While **vegetables** roast, pat **steaks** dry and season all over with **salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned, 3-4 minutes per side for medium-rare (or longer for thicker steaks). Transfer to a cutting board to rest.



2. Prep ingredients

Meanwhile, trim **green beans**. Pick and finely chop **½ teaspoon thyme leaves**. Using same bowl, toss green beans with remaining whole thyme sprigs, **1 teaspoon oil**, and **a pinch each salt and pepper**. In a small bowl, whisk to combine **chopped thyme, honey, mustard**, and **2 tablespoons each vinegar and water**.



5. Make pan sauce

Remove skillet from heat, then immediately add **honey-mustard-vinegar mixture** to skillet. Return skillet to medium heat; stir, scraping up any browned bits from the bottom, until sauce is thick and glossy, 2-3 minutes. Season to taste with **salt** and **pepper**.



3. Roast green beans

Once **potatoes** have been in the oven for 15-20 minutes, add **green beans** to baking sheet. Return to oven and roast on upper oven rack until potatoes are browned and crisp, and green beans are tender, about 10 minutes. Remove and discard **thyme sprigs**.



6. Serve

Thinly slice **steaks**, if desired. Stir in **any resting juices** from cutting board to pan sauce in skillet. Serve steaks alongside **roasted green beans and potatoes** with **sauce** spooned over steak. Enjoy!