

# DINNERLY



## Seared Steak & Maple-Mustard Sauce with Roasted Potatoes & Carrots



30-40min



2 Servings

If you're looking for a steak dinner with a whole lotta oomph, you've come to the right place. This sweet and tangy maple-mustard sauce makes our mouths water just thinking about it. And instead of your typical steak and fries, why not throw in some carrots too? Oh right, because we made these veggies extra savory by roasting them in turkey broth. You're welcome. We've got you covered!

### WHAT WE SEND

- 1 potato
- 6 oz carrots
- 1 pkt turkey broth concentrate
- ½ lb pkg sirloin steak
- 1 oz maple syrup
- 1 oz whole-grain mustard

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>1</sup>

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 550kcal, Fat 29g, Carbs 42g, Protein 27g



#### 1. Prep veggies & broth

Preheat oven to 450°F with a rack in the upper third. Scrub **potato** and **carrots**, then cut lengthwise into ¼-inch sticks. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**.

In a liquid measuring cup or small bowl, stir to combine **turkey broth concentrate** with **¾ cup warm water**.



#### 2. Roast veggies

Pour **broth** over **potatoes and carrots** directly on rimmed baking sheet; gently shake baking sheet to evenly distribute broth. Roast on upper oven rack until veggies are tender and broth is nearly evaporated, 15–20 minutes.



#### 3. Cook steak

While **veggies** roast, pat **steaks** dry; season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned all over and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest until step 5.



#### 4. Make maple-mustard sauce

In same skillet, stir to combine **maple syrup**, **mustard**, and **½ cup water**. Bring to a simmer over medium-high and cook until slightly thickened, 1–2 minutes. Remove skillet from heat, then swirl in **1 tablespoon butter** until melted. Season to taste with **salt** and **pepper**.



#### 5. Finish & serve

Switch oven to broil. Broil **veggies** until slightly charred around the edges, about 5 minutes (watch closely as broilers vary). Thinly slice **steaks**, if desired.

Serve **pan-seared steak** with **maple-mustard sauce** spooned over top and **roasted potatoes and carrots** alongside. Enjoy!



#### 6. Add some greens!

Serve your steak and veggies with a chopped side salad, or add a bed of sautéed spinach to the plate.