



Butter-Basted Steak

& Herb-Garlic Roasted Potatoes & Baby Peppers



30-40min



2 Servings

Butter basting is a simple technique that will make you a hero in the kitchen. Here, we start with steaks searing in a hot skillet. Just before they're done cooking, we add crushed garlic, a dollop of butter, and a splash of vinegar. The butter melts, and the combined pan juices are continuously spooned over the meat, infusing it with mouth-watering flavor.

What we send

- ½ lb mini sweet peppers
- ½ lb baby potatoes
- garlic
- ¼ oz za'atar spice blend ²
- 10 oz pkg beef tenderloin
- ¼ oz cornstarch
- 1 pkt beef broth concentrate
- 2 scallions

What you need

- olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & pepper
- butter ¹

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

Milk (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 40g, Carbs 36g, Protein 38g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Halve **peppers** lengthwise; keep stems intact. Scrub **potatoes**, then halve (quarter if large). Peel and crush **1 garlic clove**; reserve for step 4. Finely chop **1 teaspoon garlic**. In a medium bowl, combine **chopped garlic, 1 teaspoon za'atar**, and **1 tablespoon each of oil and vinegar**; season to taste. Set aside until step 6.



4. Baste & cook steaks

Add **reserved crushed garlic clove** and **1½ tablespoons butter** to skillet with **steaks**. Reduce heat to medium, then tilt skillet towards you so the butter pools at the edge. Use a large spoon to spoon butter over steaks, basting until steaks are deeply browned and cooked to medium-rare, 2-3 minutes, depending on thickness (or longer if desired). Transfer steaks to a cutting board to rest.



2. Roast vegetables

On a rimmed baking sheet, toss **potatoes** and **peppers** with **2 tablespoons oil**, and season with **salt** and **pepper**. Spread vegetables into an even layer. Roast on lower oven rack until lightly golden and tender, 25-30 minutes.



5. Make gravy

Add **¼ teaspoon cornstarch** to skillet with **butter and pan drippings**, still over medium heat, stirring to combine. Add **beef broth concentrate** and **½ cup water**, and cook, scraping up any browned bits on the bottom of skillet, until sauce is thickened and slightly reduced, 2-3 minutes. Discard **crushed garlic clove**.



3. Brown steaks

Once **vegetables** have been roasting for 15 minutes, heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Pat **steaks** dry, then season all over with **salt** and **pepper**. Add steaks to skillet and cook until lightly charred, 2-3 minutes per side.



6. Finish & serve

Trim **scallions**, then thinly slice. Transfer **roasted vegetables** and **scallions** to bowl with **za'atar dressing**, tossing to coat. Serve **steaks** with **gravy** spoon over top, and with **vegetables** alongside. Enjoy!