



Seared Steak & Mission Fig Pan Sauce

with Mashed Potatoes & Roasted Winter Veggies



30-40min



2 Servings

Pan sauce is one way to take any dish from home-cooked status to restaurant-level quality. Tender steaks are seared just until medium-rare. The drippings left in the skillet become the perfect base for a luxe sauce that celebrates winter, thanks to dried figs, shallots, and beef broth. We serve the steak with creamy mashed potatoes (perfect for soaking up that luscious sauce!) and roasted Brussel sprouts and carrots.

What we send

- 3 Yukon gold potatoes
- ½ lb Brussels sprouts
- 1 carrot
- 2 oz dried figs
- 1 pkt beef broth concentrate
- 1 shallot
- 2 sirloin steaks
- steak seasoning (use 1½ tsp)

What you need

- kosher salt & pepper
- olive oil
- all-purpose flour ¹
- butter ⁷
- milk ⁷

Tools

- medium saucepan
- colander
- rimmed baking sheet
- medium heavy skillet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1040kcal, Fat 58g, Carbs 100g, Protein 40g



1. Make mashed potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook over low heat until easily pierced with a fork, 10-12 minutes. Drain potatoes and return to saucepan. Cover to keep warm.



4. Cook steaks

Pat **steaks** dry, rub with **oil**, then season all over with **1½ teaspoons steak seasoning**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer, for thicker steaks). Transfer to a cutting board and allow to rest.



2. Roast vegetables

While **potatoes** cook, trim **Brussels sprouts**, then halve (or quarter, depending on their size), discarding stem ends. Trim **carrot**, then cut into ½-inch-thick slices on an angle. On a rimmed baking sheet, toss Brussels sprouts and carrots with **2 tablespoons oil** and a **generous pinch each salt and pepper**. Roast on upper oven rack until golden brown and tender, 15-20 minutes.



5. Make sauce

Immediately add **chopped shallots** and **1 teaspoon oil** to the skillet. Cook, stirring, until golden brown, 1-2 minutes. Stir **broth mixture**, then add to skillet. Bring to a simmer over medium-high, and cook, scraping up any browned bits, until sauce is thickened and coats the back of the spoon, 4-5 minutes. Swirl in **1 tablespoon butter**; season to taste with **salt and pepper**.



3. Prep sauce

Meanwhile, trim and discard stems from **figs**, then slice figs into quarters. In a liquid measuring cup, whisk to combine **beef broth concentrate**, **1 cup hot tap water**, and **1 tablespoon flour**. Stir in figs and set aside to soften. Peel and finely chop **half of the shallot** (save rest for own use).



6. Finish & serve

Return **potatoes** to medium heat. Add **2 tablespoons butter** and **¼ cup milk**. Using a potato masher or fork, mash until well combined. Season to taste with **salt and pepper**. Very thinly slice **steaks** across the grain. Serve **steaks** with **mashed potatoes** and **roasted veggies** alongside; spoon **sauce** over steak. Enjoy!