STEAK AU POIVRE
with Roasted Rosemary Potatoes and Green Beans

This classic, rustic preparation features tender, juicy NY strips coated in Dijon and encrusted with cracked black peppercorns.

PAIRINGS:
Bordeaux red or Cabernet Sauvignon from Chile or California
Dark, bold styles such as porter or Imperial IPA

EST. COOKING TIME: 45 MINUTES • ALLERGENS: MILK
SKILL LEVEL: ••• • SPICE LEVEL: •••

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1. Ready, set, prep

Preheat oven to 425°F. Remove half the rosemary needles from the stems and mince. Place in a medium bowl. Discard stems. (You will have extra). Slice the potatoes in half lengthwise and place in the same bowl with rosemary. Toss the potatoes with 1 tablespoon olive oil and ¼ teaspoon each of salt and pepper. Lay potatoes in a single layer on a foiled sheet pan and roast in oven for 20 minutes. Remove from oven; set aside.

2. Start chopping

Slice green beans diagonally, discard ends and set aside. Mince shallot; set aside. Slice garlic in ¼-inch slices lengthwise; set aside.

3. Sear meat

Pat dry steaks with paper towels. Evenly spread 1 tablespoon of Dijon mustard over each steak. Press the steaks firmly into the cracked black peppercorns and season with ¼ teaspoon of salt to ensure an even crust. Heat a medium sauté pan over high heat. Add only 2 pats of butter and 1 tablespoon of olive oil. When hot, add the steaks and sear for 3 minutes. Turn over and sear for 3 minutes more for medium temperature. Add or subtract 1 to 2 minutes for more or less doneness. Remove steaks from pan and allow to rest until plating.

4. Make the sauce

In a medium saucepot over medium heat, add shallots and 1 pat of butter. Cook until translucent. Stir in the beef stock concentrate, ¼ cup water and green peppercorns. Stir in only ¼ cup whipping cream. (You will have extra). Cook for 3 to 5 minutes until sauce has reduced and is slightly thickened. Stir in the remaining pat of butter; remove from heat.

5. Sauté beans

Heat a medium sauté pan over medium-high heat with 1 teaspoon olive oil. When oil is hot, add the garlic and sauté for 30 seconds. Add the green beans and ¼ teaspoon each of salt and pepper. Cook for 3 minutes; set aside.

6. Plate your dish

Slice the steaks thinly against the grain. Place the green beans and potatoes on two plates. Fan the thinly sliced steaks beside and spoon the sauce over the steak. Enjoy!

KITCHEN 411

Don’t worry if your sauce boils once you add the whipping cream. Unlike milk, the cream won’t curdle when exposed to high heat. Your sauce will reduce and thicken. But you do want to make sure you use a large enough pan so that it doesn’t boil over.

INGREDIENTS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ oz</td>
<td>fresh rosemary</td>
</tr>
<tr>
<td>8 oz</td>
<td>fingerling potatoes</td>
</tr>
<tr>
<td>6 oz</td>
<td>green beans</td>
</tr>
<tr>
<td>1</td>
<td>shallot</td>
</tr>
<tr>
<td>2</td>
<td>garlic cloves</td>
</tr>
<tr>
<td>2</td>
<td>NY strip steaks (6 oz)*</td>
</tr>
<tr>
<td>1 pkt</td>
<td>Dijon mustard</td>
</tr>
<tr>
<td>2 tbsp</td>
<td>cracked black peppercorns</td>
</tr>
<tr>
<td>4</td>
<td>butter pats</td>
</tr>
<tr>
<td>1 pkt</td>
<td>beef stock concentrate</td>
</tr>
<tr>
<td>2 tsp</td>
<td>green peppercorns in brine</td>
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<tr>
<td>¼ cup</td>
<td>whipping cream</td>
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(*USDA recommends cooking beef to a minimum 145°F)

WHAT YOU’LL NEED:

TOOLS:

- medium bowl
- sheet pan lined with foil
- 2 medium sauté pans
- medium saucepot

HAVE ON HAND:

- olive oil
- salt
- black pepper

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