



BAVETTE STEAK & ROASTED GARLIC PAN SAUCE

with Mashed Potatoes & Asparagus



HELLO ROASTED GARLIC

This amazing aromatic adds a sweet, caramelized flavor to pan sauce.

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 800



Yukon Gold
Potatoes



Beef Demi-Glace
(Contains: Milk)



Asparagus



Chives



Bavette Steak



Sour Cream
(Contains: Milk)



Garlic

START STRONG

If you look closely, you'll see that your bavette steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines, aka "against the grain."

BUST OUT

- Aluminum foil
- Baking sheet
- Large pot
- Strainer
- Potato masher
- Olive oil (1 TBSP | 2 TBSP)
- Vegetable oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Paper towels
- Large pan
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient	2-person		4-person
Yukon Gold Potatoes	12 oz		24 oz
Chives	¼ oz		½ oz
Asparagus	6 oz		12 oz
Garlic	1 Clove		1 Clove
Sour Cream	4 TBSP		8 TBSP
Bavette Steak*	10 oz		20 oz
Beef Demi-Glace	1		2

* Steak is fully cooked when internal temperature reaches 145 degrees.



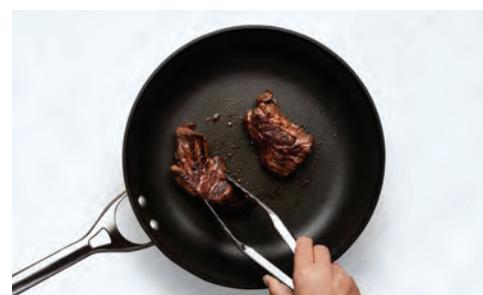
1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Thinly slice **chives**. Trim and discard woody bottom ends from **asparagus**. Peel **garlic**; place whole clove in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



2 ROAST GARLIC & ASPARAGUS

Place foil packet with **garlic** on a baking sheet. Roast on middle rack for 15 minutes, then add **asparagus** to same sheet. Carefully toss with a large drizzle of **olive oil**, **salt**, and **pepper**. Return to oven until garlic is softened and asparagus is browned and tender, 10-12 minutes more.



4 COOK STEAK

While potatoes cook, pat **steak** very dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



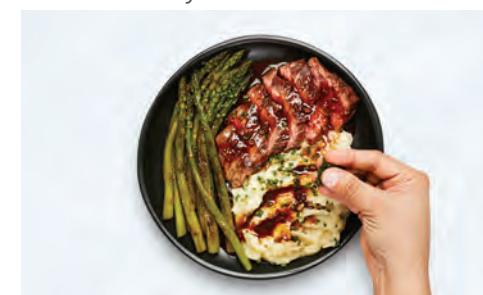
5 MAKE SAUCE

Once **garlic** is done, carefully transfer to a cutting board and mash with a fork until smooth. Melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for steak. Add garlic (start with half and add more to taste); cook for 1 minute. Add **demi-glace** and **¼ cup water** (½ cup for 4). Simmer until slightly thickened, 1-2 minutes. Turn off heat. Stir in another **1 TBSP butter** (2 TBSP for 4) and any **resting juices** from steak. Season with **salt** and **pepper**.



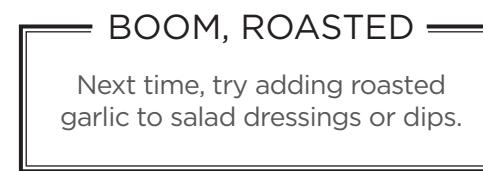
3 MAKE MASHED POTATOES

Meanwhile, place **potatoes** in a large pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain. Return potatoes to pot; mash until smooth. Stir in **sour cream**, half the **chives**, **salt**, and **pepper**. Add reserved potato cooking liquid a splash at a time as needed until potatoes are creamy. Keep covered off heat until ready to serve.



6 FINISH & SERVE

Slice **steak** against the grain. Divide **potatoes**, **asparagus**, and **steak** between plates. Top steak and potatoes with **sauce**. Garnish with remaining **chives** and serve.



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