



# BAVETTE STEAK & ROASTED GARLIC PAN SAUCE

with Mashed Potatoes & Asparagus

GOURMET

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



¼ oz | ¼ oz  
Chives



6 oz | 12 oz  
Asparagus



1 Clove | 1 Clove  
Garlic



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Bavette Steak



1 | 2  
Beef Demi-Glace  
Contains: Milk



## HELLO

### ROASTED GARLIC

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

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 770



## RAISING THE STEAKS

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
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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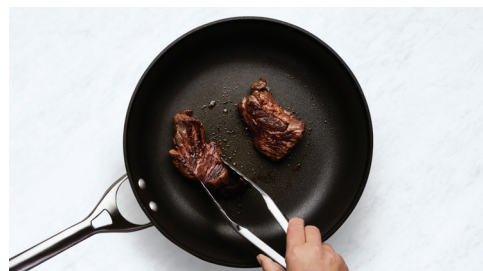
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\* Steak is fully cooked when internal temperature reaches 145°.



### 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** and 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.



### 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.



### 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 middle rack until garlic is softened and asparagus is browned and tender, 10-12 minutes more.



### 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 over medium-high heat. Add garlic (start with half and add more to taste); cook for 30 seconds. 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 and return potatoes to pot.
- Mash potatoes 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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