



HOTEL BUTTER STEAK

with Crispy Potato Rounds & Green Beans Amandine

WHAT WE SEND (2 servings | 4 servings)

✳️ **Keep refrigerated**

Steak is fully cooked when internal temperature reaches 145 degrees.



Yukon Gold Potatoes *
(5 | 10)



Garlic
(1 Clove | 2 Cloves)



Parsley *
(1 | 1)



Ranch Steak *
(1 | 2)



Sliced Almonds
(1 | 2)
Contains tree nuts



Green Beans *
(1 | 2)

WHAT YOU'LL NEED

Butter
(2 TBSP | 4 TBSP)
Contains milk

Vegetable Oil
(4 tsp | 8 tsp)



CHEF'S TIP

After making your compound butter (aka hotel butter) in step 1, it's important to keep it at room temperature until it adorns your cooked-to-perfection steak in step 6. Instagram-worthy butter drips will ensue as soon as it's dolloped.



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Peel and finely chop **garlic**. Finely chop **parsley** leaves and stems. Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; microwave until just softened, 5-10 seconds. Stir in 1 tsp parsley (**2 tsp for 4**) and a pinch of garlic. Season with **salt** and **pepper**.



2. Cut **potatoes** into ¼-inch-thick rounds. Toss on a baking sheet with a **large drizzle of oil, salt, and pepper**; spread out evenly across sheet. (**For 4 servings, you may need to divide between 2 baking sheets.**) Roast until browned and tender, 18-20 minutes.



3. Meanwhile, heat a large pan over medium-high heat. Add **almonds** and cook, stirring often, until golden brown and fragrant, 5-6 minutes. Turn off heat; transfer to a plate and set aside to cool.



4. Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a **large drizzle of oil** in pan used for almonds over medium-high heat. Add steak and cook to desired doneness, 3-5 minutes per side. Turn off heat; transfer to a cutting board to rest.



5. Add **green beans** to same pan over medium heat. Cook, stirring, until bright green, 2-3 minutes. Pour in ¼ cup **water (½ cup for 4 servings)** and cover pan. Let steam, shaking pan once or twice, until green beans are tender, 3-4 minutes. Uncover and add **remaining garlic**. Cook, stirring, until fragrant, 30 seconds. Season with **salt** and **pepper**.



6. Thinly slice **steak** against the grain. Divide sliced steak, **green beans**, and **potatoes** between plates. Sprinkle green beans with **almonds**. (**Save any leftover almonds for topping salads or oatmeal!**) Dollop steak with **hotel butter**. Garnish with **remaining parsley**.

ENJOY COOKING WITH US?

Get \$20 off your next order when you refer a friend! [everyplate.com/referral](https://www.everyplate.com/referral)

WK05 NJ-85