HELLO SHERRY VINEGAR

This complex-tasting vinegar adds a touch of finesse to your pan sauce.

BAVETTE STEAK & SHERRY SHALLOT SAUCE
with Crème Fraîche Mashed Potatoes & Roasted Green Beans

PREP: 10 MIN    COOK: 35 MIN    CALORIES: 820
Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

**RAISING THE STEAKS**

1 **PREP**
   - Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
   - Dice **potatoes** into ½-inch pieces. Halve and peel **shallot**: finely chop half (save the rest for another use).

2 **MAKE MASHED POTATOES**
   - Place **potatoes** in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 12-15 minutes.
   - Drain and return potatoes to pot; mash with **crème fraîche** and 1 TBSP **butter** (2 TBSP for 4 servings) until smooth. Season generously with **salt** and **pepper**.
   - Keep covered off heat until ready to serve.

3 **ROAST GREEN BEANS**
   - Meanwhile, trim **green beans** if necessary. Toss on a baking sheet with a drizzle of olive oil, **salt**, and **pepper**.
   - Roast on top rack until green beans are tender, 10-12 minutes.

4 **COOK STEAK**
   - While green beans roast, pat **steak** dry with paper towels; season all over with **salt** and **pepper**.
   - Heat a large 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**
   - Heat a drizzle of oil in same pan over medium heat. Add **chopped shallot**; cook, stirring, until softened, 1-2 minutes.
   - Pour in half the vinegar (all for 4 servings). Simmer until reduced by half, 30 seconds.
   - Stir in **stock concentrate** and ¼ cup **water** (½ cup for 4). Simmer until thickened, 2-3 minutes more. Turn off heat.
   - Stir in **sour cream** and 1 TBSP **butter** (2 TBSP for 4) until melted and combined. Season with **salt** and **pepper**.

6 **FINISH & SERVE**
   - Slice **steak** against the grain.
   - Divide steak, **mashed potatoes**, and **green beans** between plates. Top steak with **sauce** and serve.