



CREAMY BÉARNAISE RIB-EYE STEAK

with Fingerling Potatoes, Sautéed Green Beans, and Tomatoes



HELLO

CREAMY BÉARNAISE

The addition of sour cream puts a rich, decadent spin on this tarragon-based French sauce.

PREP: 15 MIN

TOTAL: 45 MIN

CALORIES: 950



Multicolor Fingerling Potatoes



Green Beans



Heirloom Grape Tomatoes



Dijon Mustard



Rib-Eye Steak



Shallot



Tarragon



White Wine Vinegar



Sour Cream
(Contains: Milk)

START STRONG

Tarragon has a distinct licorice-like flavor. If you're unfamiliar with it, give it a taste first, then feel free to use it to your liking in the sauce and as a garnish.

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Paper towel
- Oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Multicolor Fingerling Potatoes **12 oz | 24 oz**
- Shallot **1 | 1**
- Green Beans **6 oz | 12 oz**
- Tarragon **¼ oz | ½ oz**
- Heirloom Grape Tomatoes **10 oz | 20 oz**
- White Wine Vinegar **3 tsp | 5 tsp**
- Dijon Mustard **2 tsp | 4 tsp**
- Sour Cream **2 TBSP | 4 TBSP**
- Rib-Eye Steak **12 oz | 24 oz**

HELLO WINE



PAIR WITH
Le Flaneur Graves AOC, 2014

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1 ROAST POTATOES

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Halve **potatoes**. Toss with a large drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**. Arrange on sheet cut-side down. Roast in oven until crispy and browned, about 25 minutes, tossing halfway through.



4 COOK STEAK

Transfer **sauce** to a small bowl. Season with **salt** and **pepper**. Wipe out pan, then heat another drizzle of **oil** in it over medium-high heat. Pat **steak** dry with a paper towel. Season all over with salt and pepper. Add to pan and cook to desired doneness, 4-6 minutes per side. Remove steak from pan and set aside to rest. Wipe out pan.



2 PREP

Halve, peel, and mince **shallot**. Cut **green beans** into bite-sized pieces. Pick and finely chop enough **tarragon leaves** from stems to give you 2 tsp. Halve **tomatoes** lengthwise.



5 COOK VEGGIES

Add **1 TBSP butter** and remaining **shallot** to same pan over medium-high heat. Allow butter to melt, then toss in **green beans**. Cook, tossing occasionally, until just barely tender, 3-5 minutes. Season with **salt** and **pepper**. Add **tomatoes** to pan and cook until softened, 2-3 minutes. Season with salt and pepper.



3 MAKE SAUCE

Heat **1 TBSP butter** and a drizzle of **oil** in a large pan over medium-high heat. Once butter is melted, add **2 TBSP shallot**. Cook, tossing, until shallot is translucent, 2-3 minutes. Pour in **1 TBSP vinegar** (we sent more) and let evaporate, 1-2 minutes. Stir in half the **chopped tarragon** and cook until fragrant, about 1 minute. Remove from heat. Stir in **mustard** and **sour cream**.



6 PLATE AND SERVE

Slice **steak** against the grain. Divide **potatoes**, **veggies**, and steak between plates. Spoon **sauce** over steak. (**TIP:** Give the sauce a stir first if it has separated.) Sprinkle with remaining **chopped tarragon** to taste and serve.

SPLENDID!

With creamy béarnaise, "steak and potatoes" is anything but ordinary.

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