



CRUSHED PEPPERCORN STEAK

with Creamed Kale and Potato Wedges



HELLO

PEPPERCORN SAUCE

Freshly cracked pepper elevates a simple gravy beyond the ordinary.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 580

-  Yukon Gold Potatoes
-  Kale
-  Sirloin Steak
-  Sour Cream (Contains: Milk)
-  Shallot
-  Black Peppercorns
-  Beef Stock Concentrate

START STRONG

If you're not a fan of kale's hardy texture, try blanching it. Boil leaves in a pot of water for 2-3 minutes, then proceed with the recipe.

BUST OUT

- Zip-close bag
- Baking sheet
- Large pan
- Medium pan
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Shallot 1 | 2
- Kale 4 oz | 8 oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Black Peppercorns ¼ tsp | ½ tsp
- Sirloin Steak* 12 oz | 24 oz
- Beef Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP

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

WINE CLUB

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1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Halve, peel, and mince **shallot**. Remove and discard any stems and large ribs from **kale**. Cut **potatoes** into ¾-inch-thick wedges. Transfer **peppercorns** to a zip-close bag. Using a heavy pan or mallet, pound peppercorns until coarsely ground.



4 COOK STEAK

Heat a drizzle of **oil** in a medium pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 4-7 minutes per side. Remove from pan and set aside to rest for a few minutes.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast until tender and browned, 30-35 minutes, tossing halfway through.



5 MAKE SAUCE

Heat another drizzle of **oil** in same pan. Add **shallot** and ¼ **tsp ground peppercorns** (use more or less to taste). Cook, tossing, until shallot is soft, 2-3 minutes. Stir in **stock concentrate** and ½ **cup water**, scraping up any browned bits on bottom. Bring to a simmer and let bubble until reduced by half, 2-3 minutes. Remove pan from heat, then stir in half the **sour cream**.



3 COOK KALE

Meanwhile, melt **1 TBSP butter** in a large pan over medium heat. Add **kale** and a splash of water. Cook, tossing occasionally, until leaves are wilted and tender, 4-5 minutes. Season with **salt** and **pepper**. Remove from heat, keeping kale in pan.



6 CREAM KALE AND PLATE

Return pan with **kale** to medium heat. When kale is just warmed, remove pan from heat and stir in remaining **sour cream**. Season with **salt** and **pepper**. Slice **steak** against the grain, then divide between plates along with **potatoes** and kale. Drizzle steak with **sauce** and serve.

GREEN MACHINE!

Sour cream plus vitamin-rich kale is a combo that's no-fail.

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