



WHEN STEAK MET POTATOES

and Creamed Kale with Peppercorn Sauce



HELLO CREAMED KALE

Because a healthy green veg and a rich, creamy sauce are soulmates

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 525



Sirloin Steak



Kale



Beef Stock Concentrate



Yukon Gold Potatoes



Shallot



Sour Cream
(Contains: Milk)



Black Peppercorns

START STRONG

Pounding pepper is fun if you've got some, uh, pent-up anger to release, but don't get too aggressive on those 'corns. Crush them just until they're the size of coarse crumbs to give the sauce a rustic feel.

BUST OUT

- Baking sheet
- Large pan
- Medium pan
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

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

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Cut **potatoes** into ¾-inch-thick wedges. Remove and discard stems and ribs from **kale**. Chop or tear leaves into 1-inch pieces. Halve, peel, and mince **shallot**. Use a mallet or heavy pan to pound and crush **peppercorns** in their bag until coarsely ground.



4 SEAR 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, 5 minutes.



2 ROAST POTATOES

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



5 MAKE PEPPERCORN SAUCE

Heat another drizzle of **oil** in same pan. Add **shallot** and ¼ **tsp crushed peppercorns** (more or less to taste). Cook until **shallots** are soft, 2-3 minutes. Add **stock concentrate** and ½ **cup water**. Scrape up any browned bits from pan. 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

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



6 MAKE CREAMED KALE AND PLATE

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

BE MINE!

This steak is almost too good to share.