

NUTRITION per serving 68g carbohydrates 70g fat 43g protein 1724mg sodium | gluten-free, dairy-free, shellfish-free, nut-free

Calories
970

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty
Easy

Spice Level
Mild



HOME CHEF

Pan-Seared Steak and Potatoes

with horseradish-parsley mayo, yum yum sauce, and curry ketchup

IN YOUR BOX

5 Parsley Sprigs
2 Russet Potatoes
2 fl. oz. Ketchup
2 tsp. Curry Powder
1 ½ tsp. Smoked Paprika
½ cup Mayonnaise
3 tsp. Sriracha
2 tsp. Sugar
2 Tbsp. Horseradish Sauce
2 Steaks

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Baking Sheet
3 Small Bowls
Medium Non-Stick Pan

www.homechef.com/3517

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to 450 degrees
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- Salt refers to kosher salt in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Heads Up! Parsley is used twice. Half is added to potatoes and remaining is added to horseradish-parsley mayonnaise.
- Heads Up! Smoked paprika is used twice. 1 tsp. spices the curry ketchup and remaining is added to yum yum sauce.
- Spice Alert! Start by adding half the curry powder to curry ketchup. Taste and add more if desired.
- Heads Up! Mayonnaise is used twice. Half is added to yum yum sauce and remaining is added to horseradish-parsley mayonnaise.
- Spice Alert! Sriracha is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Use to taste or omit for less spice.

FROM THE CHEF

Use your time wisely while making this recipe. While potatoes are cooking, you should be able to make all the sauces. If you are particularly fast, you may even have time to cook the steak.

Did you know...

Resting cooked steak before serving allows juices to redistribute, meaning a more tender, flavorful steak.



1



2



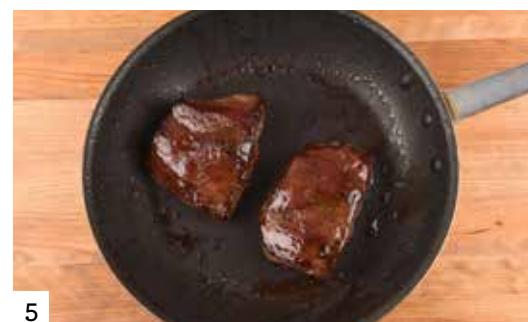
3

Cook the Potatoes

Stem **parsley** and mince leaves. Slice **potatoes** into $\frac{1}{2}$ " rounds. Place potatoes onto prepared baking sheet, drizzle with 1 Tbsp. **olive oil** and $\frac{1}{2}$ tsp. **salt**, and toss to combine. Spread into a single layer and bake 15 minutes. Remove from oven. *Potatoes should be lightly brown around edges.* Flip potatoes, and roast until potatoes are tender and golden brown, 10–15 minutes. Remove from oven, sprinkle with **half the parsley**, and set aside. While potatoes cook, make sauces.



4



5

Make Horseradish-Parsley Mayonnaise

Combine remaining **mayonnaise**, **horseradish sauce**, and remaining **parsley** in a small bowl. Season with a pinch of **salt and pepper**. Stir together and set aside.

Cook the Steak

Rinse **steaks**, pat dry, and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and steaks to hot pan. Sear until browned, 3–4 minutes. Flip, reduce heat to medium, and cook until browned and steak reaches a minimum internal temperature of 145 degrees, 4–6 minutes. Remove from pan and rest 3–4 minutes.



6

Plate the Dish

Serve **potatoes** on a plate and lean **steak** against them. Serve **sauces** on the side and dip to your heart's content.