



**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

#### IN YOUR BOX

- 16 Parsley Sprigs
- 4 Russet Potatoes
- 4 fl. oz. Ketchup
- 4 tsp. Curry Powder
- 3 tsp. Smoked Paprika
- 1 cup Mayonnaise
- 6 tsp. Sriracha
- 4 tsp. Sugar
- 4 Tbsp. Horseradish Sauce
- 4 Steaks

#### IN YOUR KITCHEN

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

[www.homechef.com/3599](http://www.homechef.com/3599)

  
**HOME CHEF**

## Pan-Seared Steak and Potatoes

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

## 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. 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

Whether it's a baking sheet in the oven or a pan on the stove, you never want to overcrowd your pan. Add a second baking sheet or cook in batches for delicious, golden-brown results.

### Did you know...

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



1

## Cook the Potatoes

Stem **parsley** and mince leaves. Slice **potatoes** into ½” rounds. Place potatoes onto prepared baking sheet, drizzle with 1 Tbsp. **olive oil** and ½ tsp. **salt**, and toss to combine. Spread into a single layer and bake 18 minutes. Remove from oven. *Potatoes should be lightly brown around edges.* Flip potatoes, and roast until potatoes are tender and golden brown, 12-18 minutes. Remove from oven, sprinkle with **half the parsley**, and set aside. While potatoes cook, make sauces.



4

## Make the Horseradish-Parsley Mayonnaise

Combine remaining **mayonnaise**, **horseradish sauce**, and remaining **parsley** in a small bowl. Stir together and set aside.



2

## Make the Curry Ketchup

Combine **ketchup**, **half the curry powder**, and 1 tsp. **smoked paprika** (reserve remaining for yum yum sauce) in a small bowl. Stir until smooth. Taste and add more curry powder if desired. Set aside.



5

## Cook the Steak

Rinse **steaks**, pat dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**. Place a large non-stick pan over medium-high heat. Add 1 Tbsp. **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.



3

## Make the Yum Yum Sauce

Combine **half the mayonnaise** (reserve remaining for horseradish-parsley mayonnaise), **Sriracha** (to taste), **sugar**, and remaining **smoked paprika** in a small bowl. Stir together and set aside.



6

## Plate the Dish

Place **potatoes** on a plate and lean **steak** against them. Serve **sauces** on the side, to be used for dipping both steak and potatoes.