



PEPPERCORN STEAK

WITH BROCCOLI AND POTATOES



1 BOIL POTATOES AND PREP

- Wash and dry all produce. Adjust oven rack to upper position and preheat oven to 400 degrees.
- Cut **potatoes** into ½-inch cubes. Place in a medium pot with enough **water** to cover. Bring to a boil and cook until easily pierced by a knife, 12-15 minutes.
- Halve, peel, and mince **shallot** until you have 3 TBSP.
- Using a heavy pan or mallet, pound **black peppercorns** in bag until coarsely ground.
- Toss **broccoli** on a baking sheet with a large drizzle of **oil**. Season with **salt** and **pepper**.



2 ROAST BROCCOLI AND MASH POTATOES

- Roast **broccoli** in oven until crisp, about 15 minutes.
- Once **potatoes** are done boiling, carefully scoop out and reserve ½ **cup cooking water**, then drain.
- Return drained potatoes to pot and add **2 TBSP butter**. Mash with a potato masher or fork.
- Stir in enough reserved cooking water to give potatoes a creamy consistency (start with half). Season with **salt** and **pepper**.

READY IN: 30 MINS SERVES: 2



PEPPERCORN STEAK

WITH BROCCOLI AND POTATOES



3 COOK STEAK AND SHALLOT

- Heat a drizzle of **oil** in a medium pan over medium-high heat.
- Pat **steak** dry with a paper towel. Season all over with **salt** and **pepper**.
- Cook steak in pan to desired doneness, 3-7 minutes per side. Remove from pan and set aside to rest a few minutes.
- Heat a drizzle of oil in same pan over medium-high heat. Add **shallot** and $\frac{1}{4}$ **tsp crushed black peppercorns**. Cook until softened, 2-3 minutes.



4 MAKE SAUCE AND SERVE

- Pour **beef stock concentrate** and $\frac{1}{2}$ **cup water** into pan, scraping up any browned bits on bottom. Let simmer until reduced by half, 2-3 minutes.
- Remove pan from heat, then stir in **sour cream**. Season with **salt** and more **black peppercorns** (to taste; you will have some left over).
- Slice **steak** against the grain.
- Divide **potatoes**, steak and **broccoli** between plates. Spoon **sauce** over steak and potatoes and serve.