



# SAUCY THYME STEAK







with Sweet Potatoes and Green Beans Amandine



## HELLO AMANDINE

It's the French word for an almond garnish that brings nutty flavor and crunch to any dish.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 790**

-  Sweet Potatoes
-  Thyme
-  Beef Demi-Glace  
(Contains: Milk)
-  Green Beans
-  Ranch-Cut Steak
-  Sliced Almonds  
(Contains: Tree Nuts)



## START STRONG

No need to peel the sweet potato skins—they're actually loaded with extra flavor and nutrients. A good scrub and a quick chop into cubes are all the spuds need.

## BUST OUT

- Baking sheet
- Large pan
- Olive oil (2 TBSP | 4 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                    |               |
|--------------------|---------------|
| • Sweet Potatoes   | 2   4         |
| • Thyme            | ¼ oz   ¼ oz   |
| • Green Beans      | 6 oz   12 oz  |
| • Ranch-Cut Steak* | 10 oz   20 oz |
| • Beef Demi-Glace  | 1   2         |
| • Sliced Almonds   | 1 oz   2 oz   |

\* 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.** Cut **sweet potatoes** into ½-inch cubes. Strip **thyme leaves** from stems; discard stems. Finely chop leaves.



## 4 COOK STEAK

Meanwhile, heat a large drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes.



## 2 ROAST SWEET POTATOES

Toss **sweet potatoes** on a baking sheet with half the **thyme**, a large drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Roast in oven until tender and crisped, about 25 minutes total (we'll check on them after 10 minutes).



## 5 MAKE PAN SAUCE

Add **demi-glace**, ¼ cup **water**, and remaining **thyme** to same pan over medium-high heat and stir, scraping up any browned bits from bottom. Let simmer until thickened, 1-2 minutes. Remove from heat and add **1 TBSP butter**, stirring or swirling pan to melt. Season with **salt** and **pepper**.



## 3 ROAST GREEN BEANS

Once **sweet potatoes** have roasted 10 minutes, give them a toss and push toward one side of sheet. Add **green beans** to same sheet and toss with a large drizzle of **olive oil**. Season with **salt** and **pepper**. Return to oven and roast until green beans are tender and potatoes are done, about 15 minutes.



## 6 FINISH AND PLATE

Sprinkle **almonds** over **green beans** and **sweet potatoes** on baking sheet. Thinly slice **steak** against the grain. Divide green beans, sweet potatoes, and steak between plates. Drizzle with **pan sauce** and serve.

## BON APPÉTIT!

An almond garnish will make any roasted veggie feel fancy—try it on carrots or broccoli.

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