



## **SHEETPAN STEAKHOUSE DINNER**

Sheet-pan dinners usually have a few moving parts. In this recipe, we roast the potatoes, turn the oven to broil to cook the steaks and asparagus, then turn the oven off and let the potatoes and asparagus keep warm while the steaks rest. The technique isn't difficult, but following the instructions closely will definitely ensure success.

### **INGREDIENTS**

- 1¾lb baby Yukon gold potatoes (about 20), cut in half lengthwise
- 2 T olive oil
- ¾ tsp salt
- ½ tsp pepper
- ¼ C cowboy butter (recipe on our website!)
- 1lb asparagus, trimmed
- 4 boneless beef New York strip steaks, ¾ to 1 inch thick (about 2 lb total)
- 4 tsp Montreal steak seasoning, or your favorite seasoning



### **INSTRUCTIONS**

1. Move one oven rack to center and one 6 inches below broiler.
2. Heat oven to 425°F. Spray 18x13-inch rimmed sheet pan with cooking spray.
3. Toss potatoes in 1 tablespoon of the oil, 1/2 teaspoon of the salt and 1/4 teaspoon of the pepper. Place on sheet pan, cut side down. Bake on center rack 25 to 30 minutes or until tender.
4. Mix asparagus, remaining 1 tablespoon oil and remaining 1/4 teaspoon salt. Gently toss to combine.
5. Remove pan from oven, and transfer potatoes to plate; cover to keep warm.
6. Set oven control to broil.
7. Season each of the steaks with 1 teaspoon grill seasoning; place on sheet pan. Place sheet pan on top rack; broil steaks 5 minutes. Remove pan from oven, turn steaks over and arrange asparagus around steaks. Place back on top rack, and continue to broil 4 to 6 minutes or until steaks are desired doneness (135°F for medium) and asparagus is just tender. Turn oven off.
8. Transfer steaks to cutting board; let stand 5 minutes. Meanwhile, place potatoes back on pan with asparagus, and return to oven, which is turned off, 4 to 5 minutes or until potatoes are warm and asparagus is tender.
9. Place a dollop of the cowboy butter on top of each of the steaks. Serve steaks with potatoes and asparagus.