MARLEY SPOON

Butter-Basted Steak & Sweet Potato Fries

with Broiled Peppers & Garlicky Mayo

30-40min 2 Servings

People often ask, “what makes restaurant food taste so good?” While there are many answers, one of them is, simply: Sauce. This recipe includes a super fast and easy pan sauce that works with just about anything seared in a skillet. Butter, shallots, vinegar, and thyme mix and mingle with pan juices. We added grated garlic to the mayo for a bistro-worthy dip: good on fries, better on steak.

What we send

- 2 sweet potatoes
- 1 bell pepper
- garlic
- 2 oz mayonnaise [2,3]
- 1 shallot
- 10 oz pkg sirloin steaks
- ¼ oz fresh thyme

What you need

- olive oil
- kosher salt & ground pepper
- butter [1]
- red wine vinegar (or apple cider vinegar)

Tools

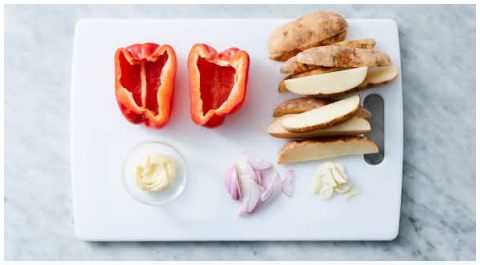
- microplane or grater
- rimmed baking sheet
- medium skillet

Allergens

Milk (1), Egg (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 58g, Carbs 68g, Protein 28g



1. Prep vegetables

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potatoes**, then cut lengthwise into ¾-inch thick wedges. Halve **pepper**, remove stem and seeds. Thinly slice **1½ large garlic cloves**. Finely grate **remaining half garlic clove** into a small bowl; add **mayonnaise** and stir to combine. Halve and thinly slice **shallot**.

2. Roast vegetables

On a rimmed baking sheet, toss **sweet potatoes** and **bell peppers** with **3 tablespoons oil**. Season with **salt** and **pepper**; arrange potatoes in a single layer and arrange peppers cut sides up. Sprinkle peppers with **sliced garlic**. Roast on upper oven rack until vegetables are tender, 20–25 minutes.

3. Cook steaks

Meanwhile, pat **steaks** dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness).

4. Finish steaks

Add **half of the thyme sprigs** and **1 tablespoon butter** to skillet and cook, swirling, until melted. Tilt skillet toward you so butter pools at the edge. Use a large spoon to baste the **steaks** with butter continually until it turns deep golden brown, about 1 minute. Transfer steaks to a cutting board to rest. Reserve pan with pan juices for Step 6.

5. Broil vegetables

Switch oven to broil. Broil **potatoes** and **peppers** on upper oven rack until potatoes are golden brown and peppers are lightly charred in spots, about 3 minutes (watch closely as broilers vary).

6. Make sauce & serve

Add **sliced shallots** to reserved skillet over medium-high and cook until softened, about 2 minutes. Add **⅓ cup water** and simmer until slightly thickened. Stir in **1 tablespoon vinegar** and season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired, and spoon **sauce** over top. Serve with **peppers**, and **oven fries**, with **garlicky mayo** on the side. Enjoy!