



Steakhouse Dinner

with Cottage Fries & Wedge Salad

30-40min

2 Servings



Steakhouse dinners mean a perfectly cooked, sumptuous steak, some sort of fried potatoes, and a classic wedge salad. This dinner ticks all of those boxes, but instead of fussy french fries, we went with cottage fries—sliced into rounds and crisped up in a hot skillet. We round out the meal with a refreshing side: a wedge of iceberg lettuce topped with creamy dressing and crunchy sliced radishes.

What we send

- 2 sirloin steaks
- 1 russet potato
- garlic (use 1 small clove)
- 2 oz sour cream ⁷
- 2 oz radish
- 1 head iceberg lettuce (use half)
- 1 oz scallions
- 1½ oz Worcestershire ⁴

What you need

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

Tools

- medium saucepan
- colander
- box grater or microplane
- medium heavy skillet (preferably cast-iron)
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 732kcal, Fat 41g, Carbs 51g, Proteins 39g



1. Season steaks

Preheat oven to 325°F with a rack in the center. Bring a medium saucepan of **salted water** to a boil. Pat **steaks** dry and rub with **oil**. Season with **½ teaspoon salt** and **several grinds of pepper**. Let sit at room temperature until step 6.



2. Prep cottage fries

Scrub **potato**, then cut into ½-¾-inch thick rounds. Transfer to boiling water and cook until just tender when pierced with a knife, 8-10 minutes. Drain and return to saucepan. Gently shake saucepan over medium heat until potatoes are dry, about 1 minute.



4. Crisp potatoes

Heat **2 tablespoons oil** in a medium cast iron skillet over high until shimmering. Add **potatoes** in a single, tight layer and cook, turning once, until golden and crisp, about 5 minutes. Transfer to a rimmed baking sheet and keep warm in the oven. Pour off fat from skillet and wipe out.



5. Cook steaks

Add **steaks** to same skillet and cook over medium heat, turning once or twice, until lightly charred, 6-8 minutes for medium-rare, or longer for thicker steaks. Add **Worcestershire sauce** and cook, turning steaks, until glazed and liquid is nearly evaporated, about 1 minute. Transfer to a cutting board and let rest for 5 minutes.



3. Make dressing, prep salad

Peel and grate **1 small garlic clove** into a small bowl. Add **all of the sour cream**, **1 tablespoon each vinegar and oil**, **1 teaspoon water**, and **¼ teaspoon each salt and pepper**. Trim and discard ends from **radishes**, then thinly slice. Cut **lettuce** into two quarters through the core (save rest for own use). Trim and discard ends from **scallions**, then thinly slice on an angle.



6. Finish & serve

Place a **lettuce wedge** on each plate and drizzle with **dressing**. Scatter **radishes** and **scallions** on top. Slice **steak**, if desired, and serve **cottage fries** alongside. Pour **any resting steak juices** over the meat. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**