



## 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 <sup>7</sup>
- 2 oz radish
- 1 head iceberg lettuce (use half)
- 1 oz scallions
- 1½ oz Worcestershire <sup>4</sup>

## 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.



### 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.



### 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.



### 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)

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