MARLEY SPOON

Dinner & Dessert! Steak with Shrimp Cocktail

Green Beans & Mashed Potatoes

1h 2 Servings

Behold a meal fit for the best steakhouse in town! We begin with poached shrimp paired with a homemade cocktail sauce. On the side, silky mashed potatoes thanks to the addition of butter and sour cream. Crisp green beans accompany seared sirloin steaks finished with a dollop of horseradish cream. And once you've polished off every bite of this elegant meal, indulge in a decadent dessert of individual chocolate mousses.

What we send

- ½ lb green beans
- ¼ oz fresh chives
- 2 Yukon gold potatoes
- 1 lemon
- 10 oz pkg jumbo shrimp [4]
- 4 (1 oz) sour cream [3]
- 6 oz tomato paste
- 1 oz horseradish [5]
- 1½ oz pkt Worcestershire sauce [2]
- ¼ oz Dijon mustard
- 10 oz pkg sirloin steaks
- 2 chocolate mousses [1,3,5]

What you need

- kosher salt & ground pepper
- sugar
- 4 Tbsp unsalted butter [3]
- distilled white vinegar (or apple cider vinegar)
- neutral oil

Tools

- small saucepan
- potato masher or fork
- microwave
- medium heavy skillet (preferably cast-iron)

Allergens

Egg (1), Fish (2), Milk (3), Shellfish (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1120kcal, Fat 69g, Carbs 76g, Protein 57g

1. Prep ingredients

Trim stem ends from **green beans**. Thinly slice **chives**. Peel **potatoes**; cut into 1-inch pieces. Cut **lemon** into wedges. Place **shrimp** in a medium heatproof bowl.

In a small saucepan, bring **1 tablespoon salt, ½ tablespoon sugar, and 1½ cups water** to a boil. Pour over shrimp; cover with a plate. Let shrimp poach until firm and opaque, about 8 minutes, stirring halfway through.

2. Cook potatoes

Drain off cooking liquid from **shrimp**, then cover with **ice water**. Chill shrimp until cold, about 5 minutes. Drain, then refrigerate until ready to serve.

Meanwhile, place **potatoes** in previously used saucepan with enough **salted water** to cover by 1 inch. Bring to a boil over high heat, then cook on medium-low until easily pierced with a fork, 15–20 minutes.

3. Mash potatoes

Reserve **¼ cup cooking water**, then drain **potatoes** and return to saucepan off heat. Add **half of the sour cream** and **4 tablespoons butter**; mash with a potato masher or fork until smooth. Stir in **reserved cooking water** and season to taste with **salt** and **pepper**. Keep covered until ready to serve.

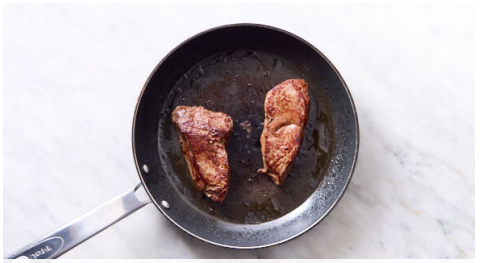
4. Make cocktail sauce

Meanwhile, in a small microwave-safe bowl, whisk **¼ cup tomato paste, 3 tablespoons vinegar**, and **2 tablespoons each of sugar and water**. Cover with a plate and microwave until bubbling and slightly darkened in color, stirring halfway through, 2–3 minutes. Stir in **1 tablespoon horseradish** and **1 teaspoon each of lemon juice and Worcestershire**; season with **salt** and **pepper**.

5. Make horseradish cream

In a small bowl, combine **mustard, chives, remaining sour cream and horseradish**, and **1 teaspoon lemon juice**. Season with **salt** and **pepper**. Refrigerate **horseradish cream** and **cocktail sauce** until ready to serve.

In a medium heavy skillet, heat **1 tablespoon oil** over medium-high heat. Add **green beans** and cook, shaking occasionally, until browned and tender, 3–5 minutes.



6. Cook steaks & serve

Season **green beans** with **salt** and **pepper**; transfer to a plate. Pat **steaks** dry; season with **salt** and **pepper**. Heat **1 more tablespoon oil** in skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer if desired). Transfer to a cutting board to rest.

Serve **shrimp cocktail, steak and sides**, and **mousse**. Enjoy!