



## Pastrami Spice-Rubbed Steak

with Garlic Mashed Potatoes & Green Beans



25min



2 Servings

We take steak and potatoes to the next level with the help of flavors inspired by your favorite deli. Tender steaks are crusted with smoky-sweet pastrami spice. For the sides, we have crisp green beans coated in a shallot vinaigrette and garlicky mashed potatoes.



## What we send

- 1 shallot
- garlic
- ½ lb green beans
- 1 russet potato
- 2 sirloin steaks
- pastrami spice blend (use 2 tsp)
- 1 pkt beef broth concentrate
- 2 pkts cream cheese <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>
- apple cider vinegar (or red wine vinegar)
- butter <sup>7</sup>

## Tools

- large saucepan
- potato masher or fork
- medium skillet

**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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 710kcal, Fat 37g, Carbs 59g, Proteins 43g



### 1. Prep ingredients

Preheat oven to 200°F with a rack in the center. Bring a large saucepan of **salted water** to a boil. Cover and keep warm over low heat. Finely chop **3 tablespoons shallot**. Thinly slice **1 large garlic clove**. Trim **green beans**. Peel **potato**, then cut into 1-inch pieces.



### 4. Cook green beans

Return water to a boil. Add **green beans** and cook until bright green and crisp-tender, about 5 minutes. Use slotted spoon to transfer to a colander to drain (save saucepan with water for step 5). Pat dry and add green beans to **shallot dressing**; cover loosely with foil and place bowl in preheated oven to keep warm.



### 2. Prep steaks

Pat **steaks** dry, then lightly rub with **oil** and sprinkle all over with **2 teaspoons pastrami spice blend**; let sit until step 6. In a liquid measuring cup, combine **beef broth concentrate** with **½ cup water**. Whisk in **½ tablespoon flour** until smooth.



### 5. Make mashed potatoes

Return same water to a boil. Add **sliced garlic** and **potatoes**; cook until potatoes are tender when pierced with a knife, 10 minutes. Drain potatoes, shake out excess water, and return to saucepan. Add **cream cheese, 1 tablespoon butter**, and **¼ cup milk or water**. Using a potato masher or fork, mash until smooth over low heat. Season to taste with **salt**. Cover to keep warm.



### 3. Make shallot dressing

In a medium heatproof bowl, combine **½ tablespoon vinegar, 1 tablespoon oil**, and **1 tablespoon of the shallots**; season with **salt** and **pepper**.



### 6. Cook steaks & serve

Heat **1 tablespoon oil** in a medium skillet over medium. Add **steaks**; cook until browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to plates. Add **1 tablespoon butter** and **remaining shallots** to skillet; cook, 1 minute. Add **broth mixture**; cook, stirring, until thickened, 2-3 minutes. Serve **steaks** with **potatoes** and **beans**. Enjoy!

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

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