



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 ⁷

What you need

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

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, 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)

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