



Rosemary-Garlic Steak

with Mashed Potatoes & Green Beans

20-30min

2 Servings

Garlic and rosemary are a classic flavor combination, especially for seasoning juicy steaks. We take a traditional, can't-lose dish—steak, mashed potatoes, and green beans—and elevate it with a rosemary-garlic compound butter. Dollops of the flavored butter melt over slices of steak just before serving.

What we send

- 3 Yukon gold potatoes
- 2 pkts sour cream ⁷
- garlic
- 1/4 oz fresh rosemary
- 1/2 lb green beans
- 10 oz pkg sirloin steaks

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium saucepan
- potato masher or fork
- microplane or grater
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

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

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

Nutrition per serving

Calories 660kcal, Fat 34g, Carbs 52g, Proteins 41g



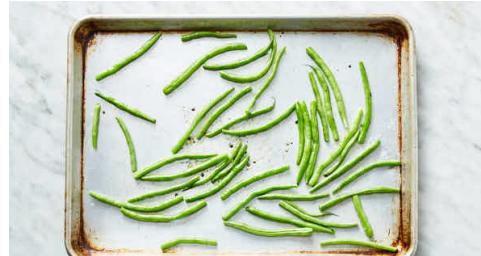
1. Cook potatoes & mash

Peel **potato**; cut into 1-inch pieces. Transfer to a medium saucepan. Add **2 teaspoons salt** and water to cover by 1/2 inch. Cover; bring to a boil. Uncover; cook until tender, 6-7 minutes. Reserve **3 tablespoons cooking water**. Drain; return potatoes to saucepan. Add **sour cream, reserved water**, and **2 tablespoons oil**. Mash with potato masher or fork until smooth. Cover to keep warm.



2. Season butter

Meanwhile, finely grate **1/4 teaspoon garlic** into a small bowl. Pick and finely chop **1 teaspoon rosemary leaves**, discarding stems. To bowl with **grated garlic**, combine **chopped rosemary** and **1 tablespoon butter**; mash with a fork to combine. Season with **a pinch each of salt and pepper**. Set butter aside until ready to serve.



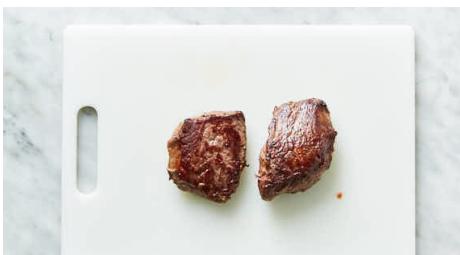
3. Prep green beans

Preheat broiler with top rack 6 inches from heat source. Trim ends from **green beans**. On a rimmed baking sheet, toss green beans with **2 teaspoons oil** and a **pinch each of salt and pepper**.



4. Season steaks

Pat **steaks** dry. Season all over with **salt** and **a few grinds of pepper**.



5. Cook steaks

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks** and cook until deeply browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board and let rest for 5 minutes.



6. Finish & serve

Broil **green beans** on top oven rack until tender and browned in spots, 3-6 minutes (watch closely as broilers vary). Season **mashed potatoes** to taste with **salt** and **pepper**. Thinly slice **steaks**, then spread **some of the rosemary-garlic butter** over top. Serve with **mashed potatoes** and **green beans** alongside. Enjoy!