



## 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 <sup>7</sup>
- garlic
- ¼ oz fresh rosemary
- ½ lb green beans
- 10 oz pkg sirloin steaks

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## 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 ½ 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 **¼ 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!

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

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