



Sriracha-Butter Steak

with Crispy Potatoes & Blistered Green Beans



20-30min



2 Servings

Making flavored butters is a handy technique to have in your kitchen bag of tricks because they are quick, easy, and as numerous and varied as your imagination and pantry! Here, we've combined Sriracha with butter to melt over the steak. Smoky blistered beans and crisp potatoes are served alongside.

What we send

- 10 oz sirloin steaks
- garlic
- 14 oz Yukon gold potatoes
- ½ lb green beans
- 1 pkt Sriracha

What you need

- kosher salt & pepper
- butter⁷
- olive oil

Tools

- medium heavy skillet (preferably cast-iron)
- rimmed baking sheet

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 610kcal, Fat 34g, Carbs 46g, Proteins 40g



1. Season steaks

Preheat oven to 225°F with a rack in the center. Pat **steaks** dry, then season all over with **salt** and **pepper**. Set aside until step 6. Place **1 tablespoon butter** in a small bowl to soften until step 3.



4. Pan-fry potatoes

Heat **¼ cup oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **potatoes** and cook, turning occasionally, until golden all over, 10-12 minutes. Use a slotted spoon to transfer to a rimmed baking sheet. Place in oven to keep warm.



2. Prep ingredients

Finely chop **2 teaspoons garlic**. Scrub **potatoes**, then cut into 1-inch pieces. Trim **green beans**.



5. Cook green beans

Pour off and discard **all but 1 tablespoon oil** from skillet. Heat over medium-high. Add **green beans** and cook, stirring occasionally, until browned in spots, about 2 minutes. Return **potatoes** to skillet and stir to combine. Remove from heat and stir in **reserved seasoned garlic**. Transfer potatoes and green beans to same baking sheet and place in oven to keep warm.



3. Season butter & garlic

Add **Sriracha**, **½ teaspoon of the chopped garlic**, and **a pinch of salt** to **softened butter**. Use a fork to mash and stir to combine; set aside until ready to serve. In a small bowl, stir to combine **remaining chopped garlic** and **½ teaspoon each of salt and pepper**; reserve for step 5.



6. Cook steaks & serve

Heat **1 tablespoon oil** in same skillet over medium. Add **steaks** and cook, turning once until browned all over and cooked to medium, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest 5 minutes, then thinly slice, if desired. Serve **steaks** topped with **Sriracha butter**. Serve **potatoes and green beans** alongside. Enjoy!