martha stewart & MARLEY SPOON

Marinated Portobello Steaks with Pan Sauce,

Mashed Potatoes & Buttery Green Beans

30min 2 Servings

Portobello mushrooms have a meaty texture and a rich, savory flavor—it's only right we treat these mushrooms like steak! We marinate the portobello's in a tamari, vinegar, fresh thyme, and garlic mixture. The mushrooms soak up the flavor, then are pan-roasted in a hot skillet. The marinade turns into a rich pan sauce, and mashed potatoes and crisp green beans alongside turn this plate into a vegetarian restaurant-worthy meal.

What we send

- 2 (½ lb) russet potatoes
- garlic
- 2 (1 oz) sour cream [7]
- 2 (½ oz) tamari soy sauce [6]
- ¼ oz smoked paprika
- 2 (6 oz) portobello mushroom
- ¼ oz fresh thyme
- ½ lb green beans
- ½ oz fried shallots [6]

What you need

- kosher salt & ground pepper
- ½ c milk [7]
- butter [7]
- balsamic vinegar (or red wine vinegar)
- neutral oil
- sugar

Tools

- medium pot
- large ovenproof skillet
- rimmed baking sheet

Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900kcal, Fat 66g, Carbs 70g, Protein 16g

1. Make mashed potatoes

Peel **potatoes**; cut into 1-inch pieces. Transfer to a medium pot with **1 large garlic clove** and enough **salted water** to cover by 1 inch. Cover; bring to a boil. Uncover; cook until tender, 15 minutes. Drain and return to pot. Add **sour cream, ½ cup milk,** and **2 tablespoons butter**; mash with a potato masher or fork. Season to taste with **salt** and **pepper**; cover to keep warm.

2. Marinate mushrooms

Preheat broiler with a rack in the center.

Finely chop **2 teaspoon garlic**. In a medium bowl, whisk to combine **tamari, half of the chopped garlic, 2 tablespoons oil, 1 tablespoon vinegar**, and **1 teaspoon smoked paprika**. Add **portobello mushrooms** and **2 sprigs of thyme**; toss to coat. Set aside to marinate at least 5 minutes.

3. Sear mushrooms

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **mushrooms** (reserve marinade), cap sides down, until browned, 2–3 minutes. Flip and sear until softened, 2–3 minutes more (reduce heat if browning too quickly). Transfer to a rimmed baking sheet. Wipe out skillet. Broil mushrooms on center rack until cooked through and tender, about 5 minutes (watch closely as broilers vary).

4. Cook green beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **green beans** and cook, stirring occasionally, until browned in spots, 3–4 minutes. Add **¼ cup water** and cook, stirring frequently, until water is nearly evaporated, 2–3 minutes. Stir in **2 tablespoons butter** and **remaining garlic**. Cook until fragrant, about 30 seconds. Season to taste with **salt** and **pepper**.

5. Make pan sauce

Transfer **green beans** to a bowl and cover to keep warm.

Set same skillet over medium heat, add **reserved marinade, ¼ cup water**, and **½ teaspoon sugar**. Boil until pan sauce is slightly reduced, 1–2 minutes. Swirl in **½ tablespoon butter** until melted.

6. Finish & serve

Serve **mushrooms** alongside **mashed potatoes** and **green beans**, with **pan sauce** spooned over top. Garnish with **fried shallots** and **some of the remaining thyme leaves**, if desired. Enjoy!