

MARLEY SPOON



Pastrami Spice-Rubbed Steak

with Garlic Mashed Potatoes & Green Beans



25min



2 Servings

We've found a way to combine a steak dinner with classic deli flavors, and the result is out of this world. Here we coat tender sirloin steaks in a smoky-sweet pastrami spice blend, then sear them in a hot skillet creating a savory crust. Crisp green beans tossed in a zippy vinaigrette and garlicky mashed potatoes alongside turns this deli-inspired feast into a steakhouse-style meal.

What we send

- 1 medium yellow onion
- garlic
- ½ lb green beans
- 2 (½ lb) russet potatoes
- 10 oz pkg sirloin steaks
- ¼ oz pastrami spice blend
- 1 pkt beef broth concentrate

What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour¹
- apple cider vinegar (or red wine vinegar)
- butter²

Tools

- large saucepan
- potato masher or fork
- medium skillet

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 32g, Carbs 59g, Protein 42g



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 onion** (save rest for own use). Thinly slice **1 large garlic clove**. Trim **green beans**. Peel **potatoes**, 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 **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 **¼ cup milk or water** and **1 tablespoon butter**. Use a potato masher or fork to mash until smooth over low heat. Season to taste with **salt**. Cover to keep warm until ready to serve.



3. Make dressing

In a medium heatproof bowl, combine **½ tablespoon vinegar**, **1 tablespoon oil**, and **1 tablespoon of the chopped onions**; 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 chopped onions** to skillet; cook, 1 minute. Add **broth mixture**; cook, stirring, until thickened, 2–3 minutes. Serve **steaks** with **potatoes** and **beans**. Enjoy!