



Rosemary-Garlic Ranch 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 (1 oz) sour cream ⁷
- garlic
- ¼ oz fresh rosemary
- ½ lb green beans
- 10 oz pkg ranch steak

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)

Allergens

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

Nutrition per serving

Calories 730kcal, Fat 38g, Carbs 66g, Protein 38g



1. Cook potatoes & mash

Peel **potatoes**; cut into 1-inch pieces. Place in 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 a rack in the top position.

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, 2–3 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**, if desired, 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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