

DINNERLY



Garlic-Butter Steak Bites

with Green Beans & Sour Cream Mashed Potatoes



20-30min



2 Servings

Choo choo! That's the gravy train coming through. It's loaded with garlic, butter, and beef broth! It's final destination is paradise tender bites of steak, creamy mashed potatoes, and roasted green beans. We've got you covered!

WHAT WE SEND

- ½ lb green beans
- ¼ oz fresh parsley
- 1 russet potato
- 1 pkt sour cream ⁷
- 1 pkt beef broth concentrate
- ½ lb shaved steak ^{6,17}

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- olive oil
- garlic

TOOLS

- small saucepan
- potato masher or fork
- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 43g, Carbs 52g, Proteins 31g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Finely chop **1 teaspoon garlic**. Trim ends from **green beans**. Finely chop **parsley leaves and stems** together. Peel **potato**, then cut into 1-inch pieces.



2. Cook & mash potatoes

In a small saucepan, combine **potatoes, 2 teaspoons salt**, and enough water to cover by ½ inch. Cover and bring to a boil. Uncover and cook until easily pierced with a fork, 5–7 minutes. Reserve **¼ cup cooking water**; drain potatoes and return to pot off heat. Add **sour cream, reserved cooking water**, and **1 tablespoon butter**; mash with a potato masher or fork. Cover to keep warm.



3. Broil green beans

On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil** and a **pinch each of salt and pepper**. Broil on top oven rack until tender and browned in spots, 5–7 minutes (watch closely as broilers vary).



4. Brown steak & start gravy

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef**, breaking up into 2-inch pieces. Cook, stirring once or twice, until browned all over, 3–5 minutes. Season with **salt and pepper**, then sprinkle with **1 teaspoon flour**; cook, stirring, 1 minute more. Stir in **broth concentrate, chopped garlic, ¼ cup water**, and **1 tablespoon butter**.



5. Finish gravy & serve

Continue to cook, stirring and scraping up any browned bits from the bottom, until **butter** is melted and **gravy** is thickened slightly, about 1 minute. Remove skillet from heat; stir in **parsley**. Season to taste with **salt and pepper**. Spoon **garlic-butter steak bites** over **sour cream mashed potatoes**. Serve **green beans** alongside. Enjoy!



6. Take it to the next level

As an ode to steakhouse menus, you could add a quick creamed spinach side. Sauté shallots in butter, then add chopped spinach and cream.