

MARLEY SPOON



Steak & Potatoes

with Spinach Salad & Warm Vinaigrette



30-40min



2 Servings

Sometimes all a good steak needs is salt and pepper, then a quick sear in a hot skillet for a just-right char that boosts flavor and texture. Twice-cooked potatoes and flat leaf spinach wilted under a warm horseradish vinaigrette transform what has humble beginnings as a meat and potatoes plate into a modern weeknight supper.

What we send

- 2 Yukon gold potatoes
- 1 oz scallions
- 1 oz horseradish ¹
- 1 pkt Dijon mustard
- 10 oz sirloin steaks
- 3 oz baby spinach

What you need

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

Tools

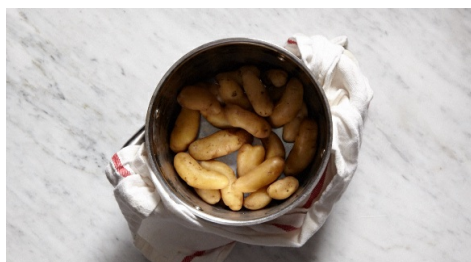
- medium pot
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

Soy (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 35g, Carbs 43g, Protein 38g



1. Boil potatoes

Preheat oven to 450°F with a rack in the center. Cut **potatoes** into ½-inch wedges. Place **potatoes** in a medium pot. Add enough **salted water** to cover by 1-inch. Bring to a boil, then reduce heat to low and cook until potatoes are just tender, 12-15 minutes. Drain and return to pot to dry.



4. Cook steaks

Meanwhile, heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Pat **steaks** dry and season all over with **salt** and **pepper**. Add steaks to skillet and cook until deeply browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board and remove skillet from heat.



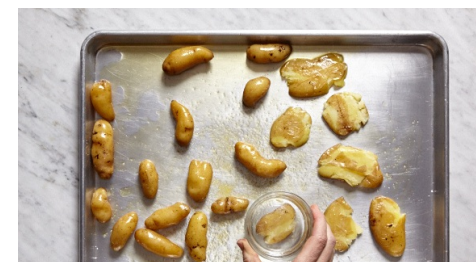
2. Make vinaigrette

Trim **scallions**, then thinly slice. Transfer scallions to a large bowl, then whisk in **horseradish**, **2 tablespoons each of oil and vinegar**, and **1½ teaspoons Dijon mustard**. Season to taste with **salt** and **pepper**.



5. Heat vinaigrette

Off the heat, add **vinaigrette** to hot skillet; stir, scraping up any browned bits from bottom, until evenly incorporated.



3. Roast potatoes

Coat a rimmed baking sheet with **2 tablespoons oil**. Add **potatoes**, toss to combine, and season with **salt**. Use the bottom of a glass to press down on each potato to flatten slightly, then turn to coat in **oil**. Roast on center oven rack until golden and crispy, 10-15 minutes (watch closely as oven vary).



6. Finish & serve

Thinly slice **steaks**, if desired. Serve **steaks** alongside **potatoes** and **spinach**, and drizzle **warm vinaigrette** over top. Enjoy!