



Steak & Pastrami-Spiced Butter

with Scalloped Potatoes & Broccoli



30-40min



2 Servings

We up the ante on the usual steak and potato dinner with flavors inspired by your favorite deli. We smother steaks with a compound butter that's kicked up a notch by a smoky-savory pastrami spice blend. For the sides, we have roasted broccoli and decadent scalloped potatoes crusted in Parmesan cheese.

What we send

- 2 (½ lb) russet potatoes
- 1 yellow onion
- ¾ oz Parmesan ⁷
- 2 (1 oz) cream cheese ⁷
- ¼ oz pastrami spice blend
- ½ lb broccoli
- 10 oz pkg sirloin steaks

What you need

- 1 c milk ⁷
- kosher salt & ground pepper
- 2 Tbsp softened butter ⁷
- olive oil

Tools

- microplane or grater
- medium (10") ovenproof skillet
- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 41g, Carbs 63g, Protein 48g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Peel **potatoes**; slice into ¼-inch thick rounds. Halve and thinly slice **¾ cup onion**. Finely grate **Parmesan**. To a medium ovenproof skillet over medium-high heat, add **all of the cream cheese, 1 cup milk, ½ teaspoon salt, and a few grinds of pepper**; whisk to combine until melted and smooth, 1-2 minutes.



4. Roast broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until lightly browned and crisp-tender, about 12 minutes (watch closely as ovens vary).



2. Bake scalloped potatoes

Add **potatoes** and **sliced onion** to skillet with **cream sauce**, shaking to distribute into an even layer (potatoes won't be completely submerged); bring to a boil. Reduce heat to medium, cover, and cook until sauce is slightly thickened, about 5 minutes. Top with **Parmesan**. Bake, uncovered, on upper oven rack until potatoes are tender and browned on top, 18-20 minutes.



5. Cook steaks

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **steaks**, and cook, turning once, until well browned and medium-rare, about 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board. Top steaks with **pastrami butter** and let rest for 5 minutes.



3. Prep ingredients

In a small bowl, mash to combine **2 tablespoons softened butter** and **2½ teaspoons pastrami spice blend**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Pat **steaks** dry and season all over with **salt** and **pepper**.



6. Finish & serve

Thinly slice **steaks**, if desired. Serve steaks alongside **scalloped potatoes** and **roasted broccoli**. Drizzle with **any buttery juices** from the cutting board. Enjoy!