



Seared Steak & Ginger Butter

with Oven Fries & Green Beans



30-40min



2 Servings

The secret to the best steakhouse steaks is usually a big old dollop of creamy butter just before serving. Here we make a quick and flavorful butter sauce with the addition of ginger and tamari to create a perfect storm of umami—just right for a juicy steak. Crispy oven fries and charred green beans create a delicious base to soak up all of the steak juices and sauce.

What we send

- 1 russet potato
- ½ lb green beans
- 1 oz scallions
- 1 oz fresh ginger (use half)
- ¼ oz fresh cilantro
- 10 oz pkg sirloin steaks
- ½ oz tamari in fish-shaped pod ⁶

What you need

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

Tools

- rimmed baking sheet
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 760kcal, Fat 49g, Carbs 50g, Protein 34g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper third and center. Scrub **potato**, then cut lengthwise into ½-inch thick slices. Stack slices then cut lengthwise into ½-inch thick sticks. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on center oven rack until undersides are crispy and golden-brown, 20-25 minutes.



4. Sear steaks

Pat **steaks** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks, and cook until browned and medium-rare, 3-4 minutes per side. Transfer to a cutting board and let rest for 5 minutes. Reserve skillet for step 6.



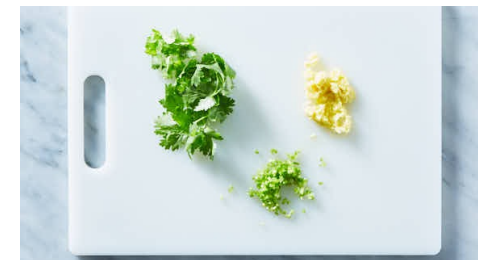
2. Prep ingredients

While potatoes roast, trim **green beans**. Trim **scallions**, then thinly slice. Transfer green beans and scallions to a medium bowl, toss with **1 teaspoon oil** and season with **salt** and **pepper**.



5. Broil green beans

Remove **potatoes** from oven. Switch oven to broil. Scatter **green beans and scallions** over potatoes. Broil on upper oven rack until green beans and potatoes are charred in spots, 3-5 minutes (watch closely, as broilers vary).



3. Prep ginger & cilantro

Peel and grate **half of the ginger** (save rest for own use). Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.



6. Make pan sauce & serve

Melt **2 tablespoons butter** in reserved skillet over medium heat. Add **ginger** and **cilantro stems**; cook, stirring, until fragrant, about 30 seconds. Remove from heat; stir in **tamari** and **any resting steak juices**. Thinly slice **steak**, if desired. Serve **steak** with **oven fries and green beans**, drizzle **ginger butter** all over, and top with **cilantro leaves**. Enjoy!