



Upgrade with Organic Steak

Seared Steak with Herb Compound Butter



20-30min



2 Servings

| This version of the recipe is customized with organic sirloin steak.

What we send

- 1 carrot
- 1 lemon
- ¼ oz Herbs de Provence
- 3 oz French green lentils
- 1 pkt Dijon mustard ¹⁷
- 3 oz baby spinach
- 10 oz pkg organic sirloin steak

What you need

- garlic
- 2 Tbsp butter, softened ⁷
- olive oil
- sugar
- kosher salt & ground pepper

Tools

- microplane or grater
- medium saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 690kcal, Fat 43g, Carbs 28g, Protein 46g

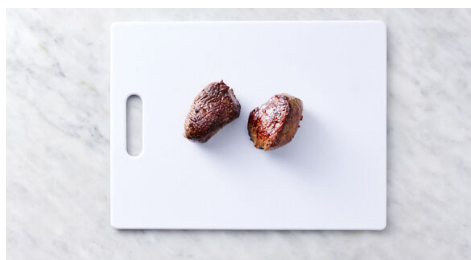


1. Prep ingredients

Quarter **carrots** lengthwise, then cut into ½-inch pieces.

Zest **half of the lemon** and squeeze **1 tablespoon juice** into a medium bowl; cut remaining lemon into wedges. Finely grate **1 teaspoon garlic**.

In a 2nd medium bowl, mix to combine **2 tablespoons softened butter** with **1 teaspoon Herbs de Provence**.



4. Sear steak

Pat **steak** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steak and cook until well browned and medium-rare, 2-3 minutes per side (or longer for desired doneness). Let rest at least 5 minutes, then thinly slice.



2. Cook lentils

In a medium saucepan, combine **lentils** and enough **water** to cover by 2 inches. Cover and bring to boil. Uncover and cook over medium heat until lentils are almost tender, 8-10 minutes. Add **carrots** and cook until just tender, 2-4 minutes more. Rinse under cold water and drain well.



5. Finish & serve

Top **steaks** with **compound butter** and serve with **lentil salad** and **lemon wedges** alongside. Enjoy!



3. Make lentil salad

To bowl with **lemon juice and zest**, whisk to combine **Dijon mustard**, **grated garlic**, **3 tablespoons oil**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add **spinach**, **lentils**, and **carrots**; toss until evenly coated. Season to taste with **salt** and **pepper**.



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