



## Truffle Butter Steak & Wild Shrimp

with Fondant Potatoes



40-50min



2 Servings

| This version of the recipe is customized with wild shrimp.



## What we send

- 2 (½ lb) russet potatoes
- garlic
- 1 oz salted almonds <sup>15</sup>
- ¼ oz fresh thyme
- 1 pkt chicken broth concentrate
- ¼ oz truffle dust
- 10 oz pkg wild caught shrimp <sup>2</sup>
- 10 oz pkg sirloin steaks
- 3 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper
- 4 Tbsp unsalted butter, softened <sup>7</sup>
- white wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- microplane or grater
- medium ovenproof skillet
- medium heavy skillet (preferably cast-iron)

## Allergens

Shellfish (2), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 940kcal, Fat 54g, Carbs 48g, Protein 71g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Peel **potatoes**; cut off ends (to make a flat surface on either side), then cut crosswise into 1-inch thick rounds. Crush **2 large garlic cloves** and finely grate **half of 1 medium garlic clove**, keeping them separate. Coarsely chop **almonds**. Pick and finely chop **½ teaspoon thyme leaves**; discard stems.



### 4. Bake potatoes, mix butter

Bake **potatoes** on center rack until potatoes are easily pierced with a knife, and skillet is nearly dry, 20-30 minutes. (If potatoes aren't tender and skillet is dry, add ¼ cup water and bake about 10 minutes more.)

In a small bowl, combine **grated garlic, chopped thyme, 2 tablespoons softened butter**, and **¼ teaspoon truffle dust**. Mix well with a fork; set aside truffle butter aside.



### 2. Brown potatoes

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high until shimmering. Add **potatoes**, cut side down, and cook, rotating skillet occasionally, until potatoes are deeply golden brown on the bottom, 5-7 minutes. Season with **salt** and **pepper**.



### 5. Cook steaks, prep shrimp

Pat **shrimp** and **steaks** dry; 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 well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest for 5 minutes.



### 3. Add butter & broth

Carefully flip **potatoes**, then add **crushed garlic cloves, 4 thyme sprigs**, and **2 tablespoons butter**. Season other side of potatoes with **salt** and **pepper**. Cook until butter is foaming and starting to brown, 2-3 minutes more. Continuously spoon butter over potatoes while cooking. Carefully stir in **broth concentrate** and **½ cup water**; bring to a boil.



### 6. Finish & serve

In same skillet, heat **2 teaspoons oil** and add **shrimp**, cooking until just curled and pink, 2-3 minutes.

In a large bowl, toss **spinach** and **almonds** with **1 teaspoon each of oil and vinegar** and a **pinch each of salt and pepper**. Thinly slice **steaks**, if desired. Serve **steak** and **shrimp** topped with **truffle butter** alongside **potatoes** and **salad**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com) [@marleyspoon](#) [#marthaandmarleyspoon](#)