

DINNERLY



Seared Steak & Mashed Yukon Potatoes with Roasted Veggies & Crispy Shallots



30-40min



2 Servings

Level up your dinner menu with this premiYUM recipe! Do you like steak and potatoes? We're not surprised. But do you want to turn that "like" into "LOVE"? We thought so! We're giving you tender, juicy coulotte steak topped with a garlicky pan sauce and crispy fried shallots. Buttery mashed potatoes are great on their own, but we're loading your plate with another side of roasted green beans and carrots. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 1 carrot
- ½ lb green beans
- ¼ oz steak seasoning
- 1 pkt beef broth concentrate
- ½ oz fried shallots³
- 10 oz pkg coulotte steak

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter¹
- ¼ cup milk¹
- garlic
- olive oil
- all-purpose flour²

TOOLS

- medium saucepan
- potato masher or fork
- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 55g, Carbs 58g, Protein 42g



1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, 10–12 minutes.

Drain and return to saucepan off heat with **2 tablespoons butter** and **¼ cup milk**. Mash with a potato masher or fork and season to taste; cover to keep warm.



2. Prep veggies

While **potatoes** cook, preheat broiler with a rack in the upper third.

Finely chop **2 teaspoons garlic**.

Cut **carrot** into ¼-inch thick matchsticks (about 2 inches long). Trim or snap ends from **green beans**.



3. Broil beans & carrots

On a rimmed baking sheet, toss **green beans** and **carrots** with **2 tablespoons oil**; season with **salt** and **pepper**.

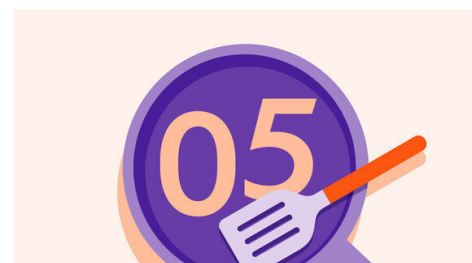
Broil on upper over rack until veggies are tender and browned, 8–10 minutes (watch closely as broilers vary). Toss with **half of the chopped garlic** directly on baking sheet.



4. Cook steak & start sauce

Pat **steak** dry; rub with **steak seasoning**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Cook until lightly charred and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to cutting board.

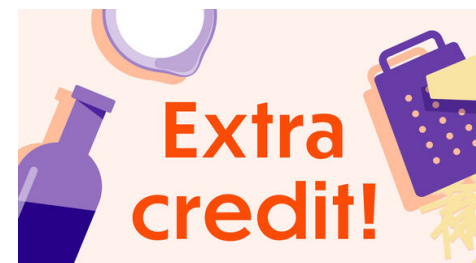
Reduce heat to medium; add **remaining garlic**, **broth packet**, **2 tablespoons butter**, and **½ teaspoon flour**. Cook, stirring until fragrant, about 30 seconds.



5. Finish pan sauce & serve

Stir in **3 tablespoons water**; cook, stirring and scraping up any browned bits from bottom of skillet, until thickened, about 30 seconds. Thinly slice **steak**, if desired.

Serve **coulotte steak** with **fried shallots** and **pan sauce** over top. Serve **mashed potatoes**, **carrots**, and **green beans** alongside. Enjoy!



6. Steak tip!

If you think your steak is thicker than usual and the steak seasoning is burning too quickly, finish it off in the oven! Transfer the steak to an ovenproof skillet or baking sheet. Roast at 400°F until medium-rare or your desired doneness.