



## Seared Steak with Hollandaise

Fingerling Potatoes & Sautéed Kale



2 Servings

Steak and potatoes is always a winning combo, but here we raise the bar with crispy fingerling potatoes that we adorn with rich and tangy hollandaise sauce. While we sauté hearty kale with shallots and lemon, the tender potatoes brown in only a few minutes. Readymade hollandaise coats the perfectly seared steaks for this celebratory restaurant-quality dinner.



## What we send

- 1 shallot
- 1 bunch Tuscan kale
- 1 lemon
- ¼ oz fresh chives
- 10 oz pkg coulotte steak
- ½ lb fingerling potatoes
- 3 oz hollandaise sauce <sup>3,4,7</sup>
- ¼ oz smoked paprika

## What you need

### Tools

#### Cooking tip

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#### Allergens

Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 0kcal



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Thinly slice **shallot**. Thinly slice **2 large garlic cloves**. Strip **kale leaves** from tough stems; discard stems. Cut leaves into ½-inch wide ribbons.

Finely grate **½ teaspoon lemon zest**; cut **lemon** into 8 wedges. Thinly slice **chives**. Pat **steaks** dry.



### 4. Cook steaks

Meanwhile, heat **1 tablespoon oil** in reserved skillet over medium-high. Season **steaks** all over with **salt** and **pepper**, then add to the skillet. Cook until lightly charred and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board to rest.



### 2. Cook kale

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shallots**; cook, stirring occasionally, until softened, 2-4 minutes. Add **kale** in batches; cook, stirring, until wilted, 1-3 minutes (add 1-2 tablespoons water if skillet is dry). Season to taste with **salt** and **pepper**. Transfer to a bowl and stir in the **juice of 2 lemon wedges**; cover. Reserve skillet for step 4.



### 5. Heat hollandaise

While **steaks** rest, microwave **hollandaise sauce** in a small bowl for 30-second increments until warm, stirring in between.



### 3. Cook potatoes

Cut **potatoes** into 1-inch pieces. In a medium heavy skillet (preferably cast-iron), toss potatoes with **2 tablespoons oil**. Roast on upper oven rack, stirring occasionally, until browned and crispy in spots, 20-25 minutes. Add **sliced garlic** and cook, stirring, until fragrant, 2-4 minutes (watch closely to prevent burning).



### 6. Finish & serve

Thinly slice **steaks** if desired; spoon **hollandaise** over top and sprinkle with some **paprika**. Sprinkle **lemon zest** over **kale**.

Garnish **steaks** and **potatoes** with **chives**; serve **kale** alongside with **lemon wedges** for squeezing over top. Enjoy!

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

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