

# MARLEY SPOON



## Seared Steak & Blue Cheese Potatoes

with Rosemary Shallot Jam & Broccolini

 1h  2 Servings

A meal this rich and luscious will be the highlight of your week. We give juicy beef coulotte steak a beautifully browned crust that couldn't pair better with a sweet and herby shallot jam. This isn't any ordinary baked potato either—we're scooping out the insides and mashing them with blue cheese, sour cream, and roasted garlic before putting them back in their crispy skins.



## What we send

- 2 russet potatoes
- garlic
- 2 shallots
- ¼ oz fresh rosemary
- 2 oz dark brown sugar
- 2 (1 oz) sour cream<sup>1</sup>
- 2 (1 oz) blue cheese crumbles<sup>1</sup>
- ½ lb broccolini
- 10 oz pkg coulotte steak

## What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar

## Tools

- aluminium foil
- medium skillet
- rimmed baking sheet
- heavy skillet (preferably cast-iron)

## Cooking tip

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## Allergens

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

## Nutrition per serving

Calories 980kcal, Fat 48g, Carbs 95g, Protein 47g



### 1. Bake potatoes & garlic

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

Scrub **potatoes**. Pierce all over with a fork; rub with **oil** and season with **salt** and **pepper**. Bake directly on center oven rack until tender, 45 minutes.

Place **2 unpeeled garlic cloves** on aluminum foil. Drizzle with **oil** and wrap up tightly. Roast directly on center oven rack until soft, 15-20 minutes.



### 4. Broil veggies

Scoop **potato filling** into **skins**; sprinkle with **remaining blue cheese**. Transfer to one half of a rimmed baking sheet. On open side, toss **broccolini** with **1 tablespoon oil**; season with **salt** and **pepper**.

Broil on center oven rack until broccolini is tender and charred and potatoes are browned and warmed through, 8-10 minutes (watch closely as broilers vary).



### 2. Make shallot jam

Thinly slice **shallots**. Finely chop **½ teaspoon rosemary**.

Heat **2 tablespoons oil** in a medium skillet over medium. Add shallots and a **pinch of salt**. Cook, stirring, until softened and caramelized, 8-10 minutes. Stir in **chopped rosemary**, **2 tablespoons each of vinegar and brown sugar**, and **1 tablespoon water**. Cook, stirring, until thick and jammy, 2-3 minutes more.



### 5. Cook steaks

Meanwhile, pat **steaks** dry and season all over with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high until shimmering. Add steaks; cook until well browned and medium rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board.



### 3. Make potato filling

Carefully split **roasted potatoes** in half; let cool slightly. Peel **roasted garlic cloves**. Switch oven to broil.

Carefully scoop out flesh from potatoes, keeping skins intact, and transfer to a medium bowl. Add **all of the sour cream**, **roasted garlic cloves**, and **half of the blue cheese**; mash with a fork to combine. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Slice **steaks**, if desired.

Serve **steak** with **shallot jam** over top and with **blue cheese potatoes** and **broccolini** alongside. Enjoy!