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# **Seared Steak with Blue Cheese Butter**

Bacon Brussels Sprouts & Mashed Cauliflower





Take a seat at our Premium table! It would be hard to outshine a juicy, restaurant-worthy coulotte steak, but these sides almost take the cake. First we have a smooth cauliflower mash enhanced by sour cream. Then we have Brussels sprouts and bacon that bake together before we toss in walnuts, pickled shallots, and golden balsamic vinegar. The finishing touch is a blue cheese compound butter that'll melt right into your steak.

#### What we send

- ½ lb Brussels sprouts
- 1 shallot
- 1 oz walnuts 15
- ¼ oz fresh parsley
- 4 oz pkg thick-cut bacon
- · 1 head cauliflower
- 2 oz sour cream <sup>7</sup>
- 1 oz blue cheese crumbles 7
- 1 oz golden balsamic vinegar
- 10 oz pkg coulotte steak

### What you need

- kosher salt & ground pepper
- 5 Tbsp butter, softened <sup>7</sup>
- 1 Tbsp 2 tsp neutral oil
- ¼ tsp sugar
- garlic

#### **Tools**

- pot
- · rimmed baking sheet
- skillet
- · immersion blender

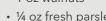
#### Cooking tip

For a nicer presentation, roll the blue cheese butter into a log, wrap it in parchment paper, and chill in the fridge. Then cut into slices before serving it over the steak.

#### **Allergens**

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

**Nutrition per serving** Calories Okcal





## 1. Prep ingredients

Bring a medium pot of salted water to a boil. Preheat oven to 425°F with a rack in the center.

Trim and halve Brussels sprouts; quarter if large and keep any leaves that fall off. Finely chop **2 teaspoons garlic**. Thinly slice **shallot**. Coarsely chop **walnuts**. Pick parsley leaves from stems; thinly slice stems. Cut bacon into ½-inch strips.



2. Boil cauliflower

Cut cauliflower into 2-inch florets.

Add to boiling **salted water** and cook until easily pierced with a knife, about 15 minutes. Drain cauliflower and return to pot off heat. Add all of the sour cream, 34 teaspoon of the chopped garlic, and 2 tablespoons butter. Cover to keep warm until step 6.



3. Make butter & pickles

Meanwhile, in a small bowl, combine blue cheese, parsley stems, 3 tablespoons softened butter, and ½ teaspoon of the chopped garlic; season to taste with salt and pepper. Set aside for serving.

In a second small bowl, combine half each of the shallots and balsamic vinegar and ¼ teaspoon sugar. Season with salt and pepper.



4. Bake Brussels sprouts

On a rimmed baking sheet, toss **Brussels** sprouts, bacon, remaining shallots, and 2 teaspoons oil. Season with salt and pepper; spread into an even layer.

Bake on center oven rack until bacon and Brussels are just starting to brown, 10-15 minutes. Add walnuts and remaining balsamic vinegar and chopped garlic; toss to combine.



5. Cook steak

Return baking sheet to oven; bake until Brussels sprouts and bacon are browned and walnuts are toasted, 5-10 minutes.

Meanwhile, pat steaks dry; season all over with salt and a generous amount of pepper. Heat 1 tablespoon oil in a medium skillet over medium-high. Add steaks and cook until browned and medium-rare, 3-4 minutes per side. Transfer to a cutting board.



6. Finish & serve

Toss Brussels with pickled shallots and any brine and half of the parsley leaves. Use an immersion blender or potato masher to mash **cauliflower** until smooth.

Season to taste. Slice **steak**, if desired.

Serve **steak** topped with **blue cheese** butter, a few cracks of pepper, and remaining parsley. Serve Brussels sprouts and mashed cauliflower alongside. Enjoy!