



Organic Seared Steak & Green Beans

with Pommes Anna



45min



2 Servings

We're taking the whole 'meat and potatoes' concept to a new level. Pommes Anna is a classic French side dish of thinly sliced potatoes, layered in a skillet or baking dish, and baked until the top and bottom are golden. The result is crisp on the outside and a buttery, soft potato center. We add fresh thyme into the mix for an extra layer of flavor that pairs perfectly with seared sirloin steak and sautéed green beans.

What we send

- 2 Yukon gold potatoes
- ¼ oz fresh thyme
- ½ lb green beans
- ¼ oz paprika
- 1 pkt Dijon mustard ¹⁷
- 1 red onion
- 10 oz pkg organic sirloin steak

What you need

- 4 Tbsp butter ⁷
- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or red wine vinegar) ¹⁷
- sugar
- garlic

Tools

- small ovenproof skillet (preferably cast-iron)
- medium skillet

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 52g, Carbs 46g, Protein 39g



1. Prep potatoes

Preheat oven to 450°F with a rack in the upper third. Melt **4 tablespoons butter** in a microwave-safe bowl in microwave. Scrub **potatoes**; very thinly slice into rounds. Finely chop **2 teaspoons each of thyme leaves and garlic**; add to butter. Use some of the butter to lightly grease a small ovenproof skillet. Toss potatoes with **remaining melted butter, ¾ teaspoon salt, and pepper**.



4. Sear steaks

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **steaks** and cook until deeply browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board and let rest for 5 minutes.



2. Bake Pommes Anna

Arrange **potatoes** in prepared skillet in overlapping circles (layer as needed). Drizzle any **remaining butter** from bowl over potatoes. Cook, undisturbed, over medium heat for 5 minutes. Transfer skillet to upper oven rack and bake until potatoes are very tender, about 10 minutes. Switch oven to broil; broil until top starts to brown in spots, 3-5 minutes (watch closely as broilers vary).



5. Cook green beans

Transfer **green beans** to same skillet; spread out and season with **salt and pepper**. Cook, stirring occasionally, until beans are crisp-tender and charred in spots, 5-8 minutes.



3. Prep ingredients

Meanwhile, trim ends from **green beans**. Finely chop **1½ tablespoons onion**. In a small bowl, whisk to combine **chopped onions, Dijon mustard, 3 tablespoons oil, 1 tablespoon vinegar, ¼ teaspoon paprika, and a pinch each of salt and sugar**; set vinaigrette aside until step 6. Pat **steaks dry**, then season all over with **salt and pepper**.



6. Finish & serve

Cut **Pommes Anna** into slices (like a pie), if desired. Thinly slice **steaks**, if desired, then spoon **some of the vinaigrette** on top of each steak. Serve **steak** alongside **Pommes Anna** and **green beans**. Enjoy!