

# MARLEY SPOON



## Steak & Garlic Butter

with Blistered Tomatoes & Green Beans



20-30min



2 Servings

Blistering grape tomatoes is a simple, one pan broiling trick that adds an incredible sweetness and depth of flavor to an already delicious ingredient. First, we roast green beans until they are just tender, then the oven is switched to broil and add grape tomatoes to "blister" them until they are lightly browned and bursting. This is the perfect side for seared steak slathered in garlic butter...



## What we send

- grape tomatoes
- sirloin steaks
- garlic
- green beans
- lemon

## What you need

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- medium skillet
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 460kcal, Fat 32g, Carbs 25g, Protein 30g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the top position. Peel and finely chop **1 teaspoon garlic**. Trim stem ends from **green beans**. Into a small bowl, grate **half of the lemon**, then squeeze **1 teaspoon juice**. Set **1 tablespoon butter** out at room temperature to soften until step 4.



### 4. Make garlic butter

While **steaks** rest, in a small bowl, mash room temperature **butter**, **garlic**, and a **pinch each salt and pepper** together with a fork.



### 2. Roast green beans

Transfer **green beans** to a rimmed baking sheet. Toss with **2 teaspoons oil** and a **pinch each salt and pepper**. Roast on top oven rack, shaking pan to turn beans halfway through, until tender and beginning to brown in spots, 9-11 minutes. Transfer to a plate, and cover to keep warm.



### 5. Broil tomatoes

Preheat oven to broil. Add **half of the tomatoes** (save rest) to same baking sheet. Broil on top rack until slightly collapsed and browned in spots, 3-5 minutes (watch closely as broilers vary). Remove from oven and return **green beans** to baking sheet. Toss green beans and tomatoes with **lemon zest and juice**, and a **pinch each salt and pepper**.



### 3. Cook steaks

Pat **steaks** dry and season all over with **½ teaspoon salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until browned all over and medium-rare, 3-4 minutes per side. Transfer to a cutting board; let rest 5 minutes.



### 6. Finish & serve

Spread an even amount of **butter** on each **steak** (it will melt into it). Very thinly slice **steaks**, and serve alongside the **green beans** and **tomatoes**. Enjoy!