

MARLEY SPOON



New Year's Eve Dinner & Dessert!

with Beef Tenderloin, Truffle Sauce & More



30min



2 Servings

Take a seat at our Premium table! Celebrate in style and comfort with the ultimate steakhouse dinner. Crisp garlicky potatoes accompany buttery tenderloin steaks that we drizzle with a creamy truffle sauce. A classic wedge salad with sour cream-chive dressing and blue cheese crumbles is alongside, while a dreamy, ready-made dark chocolate mousse makes for a decadent finale. Cheers!

What we send

- 1 romaine heart
- ¼ oz fresh chives
- garlic
- 10 oz pkg beef tenderloin
- 2 (1 oz) sour cream ⁷
- 3 Yukon gold potatoes
- ¼ oz steak seasoning
- 2 (1 oz) cream cheese ⁷
- ¼ oz truffle dust
- 1 oz blue cheese crumbles ⁷
- 5.4 oz chocolate mousse ^{3,6,7}

What you need

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- neutral oil
- butter ⁷

Tools

- 2 medium heavy skillets (preferably cast-iron)
- microwave

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1180kcal, Fat 77g, Carbs 82g, Protein 45g



1. Prep ingredients

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

Halve **romaine** lengthwise and remove core; cut into wedges. Thinly slice **chives**. Finely chop **½ teaspoon garlic**; thinly slice **2 large garlic cloves**.

Pat **steaks** dry.



4. Cook steaks

Meanwhile, heat **1 tablespoon oil** in a second medium heavy skillet (preferably cast-iron) over medium-high. Season **steaks** all over with **salt** and **pepper**, then add to 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. Reserve skillet.



2. Prep salad dressing

In a small bowl, whisk to combine **chopped garlic**, **all of the sour cream**, **half of the chives**, **1 teaspoon vinegar**, and **4 teaspoons water** (add more water if necessary, 1 teaspoon at a time, to reach a drizzle consistency). Season to taste with **salt** and **pepper**.



5. Make truffle sauce

Heat **1 tablespoon butter** in reserved skillet over medium-low. Whisk in **steak seasoning**, **all of the cream cheese**, and **½ cup water**, scraping up any browned bits, until smooth and slightly thickened, about 1 minute. Off heat, add **¼–½ teaspoon truffle dust**, to taste, and **½ teaspoon vinegar**. Season to taste with **salt** and **pepper**.



3. Roast 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 carefully to prevent burning).



6. Finish & serve

Top **romaine wedges** with **dressing**, **blue cheese crumbles** and **remaining chives**. Slice **steaks** and drizzle with **truffle sauce**. Serve with **roasted potatoes**.

Serve with **chocolate mousse**. Enjoy!