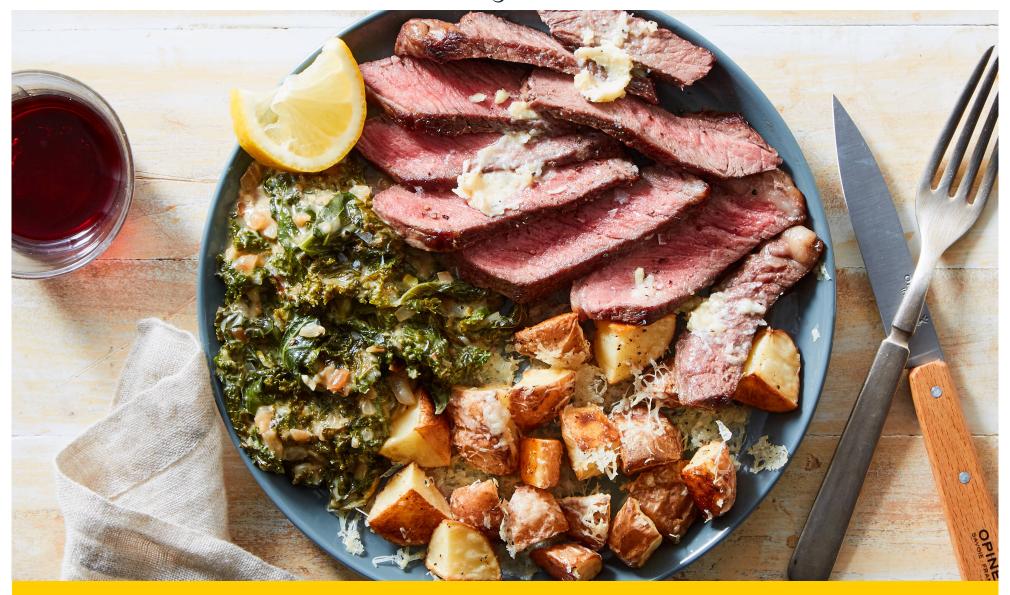
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Garlic-Butter Steak & Creamed Greens

with Roasted Parmesan Potatoes





30-40min 2 Servings

Think of this as upscale steakhouse fare made easy. It's the perfect way to treat yourself to a restaurant-quality dish in the comfort of your home. Tender steaks are covered in a garlicky compound butter, which when melted, creates a pool of rich, flavorful goodness to drag the meat through. Serve with cheese-coated roasted potatoes and a side of creamy kale.

What we send

- 2 potatoes
- ¾ oz Parmesan 7
- garlic
- 1 yellow onion
- 1 bunch curly kale
- 1 lemon
- 2 (1 oz) cream cheese 7
- 10 oz pkg sirloin steaks

What you need

- · olive oil
- · kosher salt & ground pepper
- butter ⁷
- all-purpose flour (or glutenfree alternative)

Tools

- rimmed baking sheet
- microplane or box grater
- · medium skillet

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 41g, Carbs 50g, Protein 33g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into ½-inch pieces. Transfer to a rimmed baking sheet, toss with **1 tablespoon oil**, and season with **salt** and **pepper**. Roast on lower oven rack until potatoes are tender and just browned, about 15 minutes. Finely grate **Parmesan**.



2. Add Parmesan

Carefully flip **potatoes**, then sprinkle with **all but 1 tablespoon of the Parmesan**. Return to oven and roast on lower oven rack until cheese is browned and crisp, about 3 minutes more.



3. Prep ingredients

Meanwhile, take 2 tablespoons butter out of the refrigerator to soften. Finely chop 1 teaspoon garlic. Finely chop ¼ cup onion. Strip half of kale leaves from stems; discard stems and coarsely chop leaves. (Save remaining onion and kale for own use.) Finely grate ¼ teaspoon lemon zest into a small bowl. Cut lemon into wedges.



4. Season butter & cheese

Add 3 tablespoons of the cream cheese and 2 teaspoons flour to the bowl with lemon zest and stir to combine. In a second small bowl, combine 1 tablespoon of the softened butter, half of the chopped garlic, and remaining Parmesan, mashing with a fork. Season to taste with salt and pepper.



5. Cook creamed greens

Heat remaining 1 tablespoon butter in a medium skillet over medium. Add onions and remaining garlic; cook, stirring, until softened, 1 minute. Add chopped kale and ½ cup water. Cover and cook until softened, 3-5 minutes. Uncover; stir in cream cheese mixture and ¼ cup water. Cook until sauce is the consistency of cream, 1-2 minutes. Season with salt and pepper.



6. Cook steak & serve

Transfer **creamed greens** to a bowl; cover to keep warm. Wipe out skillet. Pat **steaks** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks**; cook until browned and medium-rare, 3-4 minutes per side. Transfer to plates and top with **garlic butter**. Serve **steak** with **potatoes**, **greens**, and **lemon wedges**. Enjoy!