

MARLEY SPOON



Country Fried Steak with Mashed Potatoes and Peas



20-30min



2 Servings

This nostalgic meal is a snapshot of classic American comfort food. Breaded minute steaks (a favorite cut of beef for the time-crunched cook) are flash fried and in and out of the skillet in about 5 minutes. Served with creamy mashed potatoes, peas, and topped with silky, rich gravy, dinner doesn't get much better than this. Cook, relax, and enjoy!

What we send

- 1 potato
- 10 oz pkg sirloin steaks
- 5 oz peas

What you need

- all-purpose flour ¹
- coarse salt
- freshly ground pepper

Tools

- medium skillet

Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 931kcal, Fat 63g, Carbs 52g, Protein 42g



1. Cook potatoes

Peel **potato** and cut into 1-inch pieces. Place potatoes and **2 teaspoons salt** in a medium saucepan and cover with **1-inch of water**; bring to a boil. Reduce heat to a simmer and cook until tender when pierced, 10-12 minutes.



4. Fry steaks

Heat **¼ inch oil** in a medium skillet over medium-high. Working in batches, add **steaks** and cook, turning once, until golden and crisp, 2-3 minutes per side. Transfer to a paper towel-lined plate.



2. Prep steaks

Meanwhile, place **½ cup all-purpose flour** in a shallow dish and season with **salt** and **pepper**. Transfer **1 tablespoon flour** to a small bowl (reserve for step 5). Place **¼ cup milk** in a shallow bowl and season with **salt** and **pepper**. Pat **steaks** dry and season all over with **salt** and **pepper**. Coat steaks in flour, then milk, and then finish in flour.



5. Make gravy

Pour off and discard all **cooking oil** from skillet and wipe. Add **1 tablespoon oil** to the skillet and heat over medium. Add **reserved tablespoon flour** and cook, whisking occasionally, until golden, about 2 minutes. Slowly whisk in **remaining milk** and cook, stirring, until thickened, about 2 minutes. Season to taste with **salt** and **a few grinds pepper**.



3. Mash potatoes

Remove **potatoes** from water with a slotted spoon and transfer to a large bowl. Reserve saucepan of water for step 6. Add **butter** to potatoes and coarsely mash. Stir in **1 tablespoon milk** (reserve remaining milk for step 5) and season to taste with **salt** and **pepper**. Cover and keep warm until ready to serve.



6. Cook peas & serve

Bring saucepan of water back to a simmer and add **peas**; cook until warmed through, about 3 minutes. Divide **potatoes** and **steaks** between plates and top **steaks** with **gravy**. Season with **pepper** if desired. Drain **peas** and serve alongside. Enjoy!