

MARLEY SPOON



Seared Steak & Creamed Kale

with Sour Cream & Chive Baked Potato



30-40min



2 Servings

Bust out the good plates for tonight's dinner! We're bringing classic steakhouse fare straight to your kitchen. We pair tender pan-seared sirloin steaks with sour cream and chive topped baked potatoes. Instead of creamed spinach, we use leafy kale—a hearty green that holds up to sweet sautéed onions and a rich cream cheese-based sauce. This classic dinnertime combo is timeless, and most importantly, incredibly tasty.

What we send

- 2 potatoes
- 1 yellow onion
- 1 bunch curly kale
- ¼ oz fresh chives
- ¾ oz Parmesan ¹
- 1 oz cream cheese ¹
- 10 oz pkg sirloin steaks
- 1 oz sour cream ¹
- garlic

What you need

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ²
- red wine vinegar (or white wine vinegar)
- sugar
- butter ¹

Tools

- microwave
- rimmed baking sheet
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 34g, Carbs 52g, Protein 45g



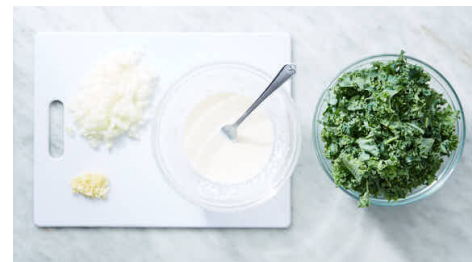
1. Start potatoes

Preheat oven to 425°F with a rack in the upper third. Scrub **potatoes**; prick all over with a fork, rub with **oil**, and season with **salt** and **pepper**. Place potatoes on a microwave-safe plate; microwave on high for 5 minutes, then flip and microwave until potatoes are soft and easily pierced with a knife, 4-8 minutes more (watch closely). Transfer potatoes to a rimmed baking sheet.



4. Make creamed kale

Heat **1 tablespoon butter** in a medium heavy skillet over medium. Add **remaining chopped onions and garlic**; cook, stirring, until softened, about 1 minute. Add **chopped kale** and **⅓ cup water**. Cover and cook until kale is tender, 3-5 minutes. Uncover; stir in **cream cheese mixture**. Cook until sauce is the consistency of cream, 1-2 minutes. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Meanwhile, finely chop **1½ teaspoons garlic**. Finely chop **half of the onion**. Strip **half of the kale leaves** from stems; discard stems and coarsely chop leaves. (Save remaining onion and kale for own use.) Thinly slice **chives**. Finely grate **Parmesan** into a medium bowl; add **cream cheese, ¼ cup water, and 2 teaspoons flour** and mash with a fork to combine until mostly smooth.



5. Cook steaks

Transfer **cream kale** to a bowl; cover to keep warm. Wipe out skillet. Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add steaks and cook until browned and medium-rare, 3-4 minutes per side. Transfer steaks to plates. Return skillet to medium-high heat, stir in **onion mixture** and bring to a simmer.



3. Bake potatoes, prep sauce

Bake **par-cooked potatoes** on upper oven rack until skin is crispy, 6-8 minutes. Turn off oven and leave potatoes in to keep warm until ready to serve.

Meanwhile, in a small bowl, combine **half each of the chopped onions and garlic, ¼ cup water, 1 tablespoon vinegar, ½ teaspoon sugar, and a pinch of salt**; set onion mixture aside until step 5.



6. Make pan sauce & serve

Cook **pan sauce**, scraping up any browned bits, until sauce is slightly thickened, 1-2 minutes. Off heat, swirl in **1 tablespoon butter** until melted. Season to taste with **salt** and **pepper**. Split **potatoes** down the center and top with **sour cream** and **chives**. Serve **steaks** with **pan sauce** spooned over top with **baked potato** and **cream kale** alongside. Enjoy!