



Seared Steak with Crumbled Blue Cheese,

Fried Brussels Sprouts & Mashed Potatoes



35min



2 Servings

We found a way to turn your dining room into a fancy steak house! Here we pair juicy pan-roasted sirloin steaks with crumbled blue cheese—it slowly melts over the top of the cooked steaks providing richness with each bite. Crispy shaved Brussels sprouts tossed with honey and fresh garlic add another touch of decadence to this luxe dinner, along with mashed potatoes. It's the perfect meat and potatoes meal!

What we send

- 2 potatoes
- garlic
- ½ lb Brussels sprouts
- 2 scallions
- 10 oz pkg sirloin steaks
- ½ oz honey
- 1 oz blue cheese crumbles ⁷

What you need

- kosher salt & ground pepper
- ½ cup milk ⁷
- butter ⁷
- neutral oil

Tools

- medium saucepan
- potato masher or fork
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 890kcal, Fat 59g, Carbs 59g, Protein 35g



1. Cook potatoes

Peel **potatoes**; cut into 1-inch pieces. Transfer to a medium saucepan with **1 large garlic clove** and enough **salted water** to cover by 1 inch. Cover; bring to a boil. Uncover; cook until tender, 15 minutes. Drain and return to saucepan. Add **½ cup milk** and **2 tablespoons butter**; mash with a potato masher or fork. Season to taste with **salt** and **pepper**; cover to keep warm.



2. Prep veggies

Finely grate **½ teaspoon garlic**. Trim **Brussels sprouts**, then thinly slice. Thinly slice **scallions**, keeping dark greens separate.



3. Sear steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**. In a medium heavy skillet (preferably cast-iron), heat **1 tablespoon oil** over medium-high. Add steaks and cook until browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Wrap steaks in foil and set aside to rest. Wipe out skillet.



4. Fry Brussels sprouts

To same skillet, heat **¼-inch oil** over medium-high. Once oil is shimmering, reduce heat to medium. Add **half of the Brussels sprouts and scallion whites**. Cook, stirring, until crispy, 2–3 minutes (be careful, it may splatter!). Using a slotted spoon, transfer to a paper towel-lined plate; season with **salt**. Repeat with remaining Brussels sprouts, adjusting heat as needed.



5. Toss Brussels sprouts

In a medium bowl, combine **honey**, **grated garlic**, and **2 teaspoons water**. Add **fried Brussels sprouts** and toss to coat.



6. Finish & serve

Serve **steaks** with **mashed potatoes** and **Brussels sprouts** alongside. Crumble **blue cheese** over **steaks** and garnish with **scallion dark greens**. Enjoy!