



Pan-Roasted Coulotte Steak & French Fries

with Caesar Wedge Salad & Pan Sauce



40min



2 Servings

Nothing beats a classic steak and potato dinner, particularly when it comes to crunchy fries! Pro tip: We preheat the baking sheet in the oven, which helps evaporate liquid for perfect browning and caramelization. This method is especially great for oven fries, so the bottoms start to brown and crisp instead of steam.

What we send

- 2 potatoes
- 1 romaine heart
- 1 shallot
- ¾ oz Parmesan ¹
- 2 oz mayonnaise ^{2,3}
- ¼ oz Italian seasoning
- garlic
- 10 oz pkg coulotte steak

What you need

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or apple cider vinegar)
- butter ¹

Tools

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

Allergens

Milk (1), Egg (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

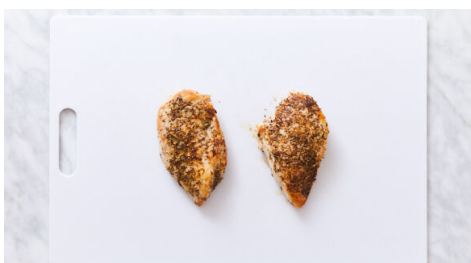
Nutrition per serving

Calories 950kcal, Fat 66g, Carbs 54g, Protein 42g



1. Prep potatoes

Preheat oven to 450°F with a rimmed baking sheet placed on the rack in the upper third. Scrub **potatoes**, then cut lengthwise into ¼-inch thick wedges. Place potatoes in a medium pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until barely tender, 5-8 minutes. Drain and return potatoes to pot off heat.



4. STEAK VARIATION

Pat **steak** dry, then season all over with **salt, pepper**, and **2 teaspoons Italian seasoning**. Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add steak and cook until well browned and medium-rare, 4-5 minutes per side. Using tongs, hold steak on its side and cook fat-side down until golden brown and crisp, 1-2 minutes. Transfer to a cutting board to rest.



2. Roast potatoes

Toss **cooked potatoes** in pot with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Carefully spread into a single layer on preheated baking sheet. Roast on upper oven rack until fries are golden brown and crisp, about 25 minutes, flipping potatoes the last 5 minutes.



5. Make pan sauce

Drain off all but **1 tablespoon oil** from skillet. Add **chopped shallots** and cook over medium heat, scraping up any browned bits from the bottom, until lightly browned, 1-2 minutes. Add **2 tablespoons butter** and **1 tablespoon each of water and vinegar**. Cook, whisking, until sauce is emulsified and coats the back of a spoon, 1-2 minutes. Immediately, remove from heat.



3. Prep ingredients

Halve **romaine** lengthwise, then cut crosswise into 6 wedges; discard stem end. Finely chop **shallot** and **1 teaspoon garlic**. Finely grate **Parmesan**. In a medium bowl, stir to combine **mayonnaise, chopped garlic, all but 1 tablespoon of the Parmesan, 1½ tablespoons water**, and **1 teaspoon vinegar**. Season to taste with **salt and pepper**. Reserve for step 6.



6. Finish & serve

Season sauce to taste with **salt and pepper**. Thinly slice **steak**. Serve **steak** with **fries** and **wedge salad** alongside. Spoon **pan sauce** over steak. Drizzle **dressing** over **romaine wedges**, then sprinkle with **remaining Parmesan**. Enjoy!