



Tuscan Seared Steak

with Garlic Rosemary Potatoes



30-40min



2 Servings

Take a seat at our Premium table! A taste of Tuscany is at your fingertips. We start by searing coulotte steak for a beautifully brown crust and a juicy center. Here's a clever trick: a reverse marinade lets the cooked meat soak up the flavors of our Tuscan spice blend better than it would raw. Lay it on a bed of balsamic tomato and arugula salad, add crisp garlic rosemary potatoes, and dig in.

What we send

- 2 Yukon gold potatoes
- garlic
- ¼ oz fresh rosemary
- 1 lemon
- 1 pkg grape tomatoes
- ¾ oz Parmesan ¹
- ¼ oz Tuscan spice blend
- 10 oz pkg coulotte steak
- 5 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar

Tools

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

Allergens

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

Nutrition per serving

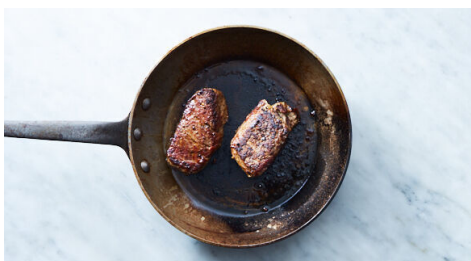
Calories 870kcal, Fat 61g, Carbs 48g, Protein 42g



1. Roast potatoes

Preheat oven to 425°F with a rack in the lower third.

Cut **potatoes** into ½-inch thick wedges. Toss on a rimmed baking sheet with **3 tablespoons oil**; season with **salt** and **pepper**. Spread into an even layer. Roast on lower oven rack until browned underneath, 18-20 minutes.



4. Cook steak

Pat **steak** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steak and cook until deeply browned and medium-rare, 3-4 minutes per side.



2. Prep ingredients

Finely chop **2 teaspoons garlic**. Finely chop **2 teaspoons rosemary leaves**. Zest **half of the lemon**, then cut into wedges.

Cut **half of the grape tomatoes** in half (save rest for own use). Shave **Parmesan** using a vegetable peeler.



5. Finish potatoes & steak

Toss **potatoes** with **remaining chopped garlic** and **rosemary**. Return to lower oven rack and cook until browned and tender, 8-10 minutes.

Transfer **steak** to bowl with **marinade**. Toss to coat and let rest for at least 10 minutes. Thinly slice.



3. Marinate tomatoes

In a medium bowl, combine **tomatoes, 1 tablespoon each of vinegar and oil**, and **½ teaspoon of the chopped garlic**. Season to taste with **salt** and **pepper**.

In a separate large bowl, combine **Tuscan spice, lemon zest**, and **2 tablespoons oil**. Set aside **steak marinade** until step 5.



6. Assemble & serve

Toss **arugula** with **a squeeze of lemon**, **a drizzle of olive oil**, and **salt**. Transfer to a plate and top with **balsamic tomatoes** and **Parmesan**. Lay **steak** over top with accumulated **juices**.

Serve **Tuscan seared steak** with **garlic rosemary potatoes**. Enjoy!