

# DINNERLY



## Holiday! Steak with Truffled Potato Gratin

& Garlicky Green Beans



40-50min



2 Servings

If you can't make it to your favorite steakhouse, let the steakhouse come to you! One of life's great luxuries is a cheesy gratin. Thinly sliced potatoes bake with truffle dust, Alfredo sauce, and fresh thyme. The result? A decadent side with a hint of umami perfect to serve alongside seared coulotte steak. Crisp, garlicky green beans topped with fried onions round out this full plate of elegant flavors. We've got you covered!



## WHAT WE SEND

- ¼ oz fresh thyme
- 10 oz Alfredo sauce <sup>7</sup>
- ¼ oz truffle dust
- 2 potatoes
- 2 oz shredded fontina <sup>7</sup>
- ½ lb green beans
- 10 oz pkg coulotte steak
- ½ oz fried onions <sup>6</sup>

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- unsalted butter <sup>7</sup>
- neutral oil

## TOOLS

- mandolin or V-slicer (optional)
- microwave
- 8-inch baking dish or ovenproof skillet
- medium heavy skillet (preferably cast-iron)

## ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 910kcal, Fat 53g, Carbs 65g, Protein 49g



### 1. Prep gratin

Preheat oven to 425°F with a rack in the center. Finely chop **1 teaspoon thyme leaves**. Finely chop **2 teaspoons garlic**.

In a medium microwave-safe bowl, stir together **Alfredo sauce, thyme, half of the chopped garlic, ½ teaspoon truffle dust**, and **¼ cup water**. Peel **potatoes**; thinly slice crosswise ⅛-inch thick or less (use a mandoline slicer if desired); add to sauce and mix.



### 4. Cook steak

Add **steak** to skillet 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.

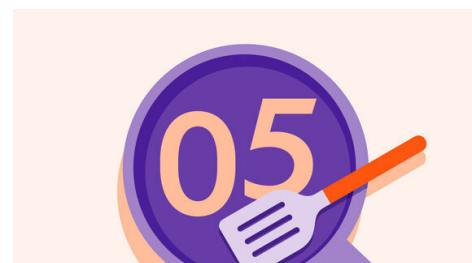
Drain off **all but 1 tablespoon oil** from skillet; return to medium-high heat.



### 2. Bake gratin

Cover bowl and microwave until **potatoes** are nearly tender with a bit of resistance, stirring halfway through, 6–8 minutes. Season to taste with **salt and pepper**; fold in **half of the cheese**.

**Butter** an 8-inch baking dish. Transfer **potato mixture** to baking dish; sprinkle with **remaining cheese**. Bake on center rack until surface of potatoes are golden brown, 30–35 minutes.



### 5. Cook green beans; serve

Add **green beans** to skillet; cook, stirring occasionally, until browned in spots, 3–5 minutes. Add **remaining garlic** and **1 tablespoon butter** to skillet; cook, stirring, until garlic is softened, about 1 minute. Season to taste with **salt and pepper**; transfer to a plate. Sprinkle with **fried onions**.

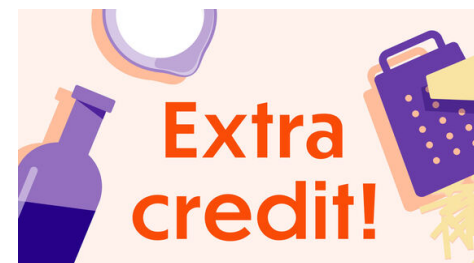
Slice **steak**. Serve with **green beans** and **potatoes**. Enjoy!



### 3. Prep ingredients

Trim stem ends from **green beans**. In a medium microwave-safe bowl, season green beans with **salt** and **pepper**. Microwave, covered, until tender-crisp, 2–3 minutes; drain off any water.

Pat **steak** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet over medium-high.



### 6. Check us out!

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