



Martha's Best Classic Steakhouse Dinner

with Broccoli & Loaded Mashed Potatoes



30-40min



2 Servings

Nothing beats a classic steakhouse dinner, except when you can enjoy it in the comfort of your own home. Create the perfect steak dinner in your kitchen with the right sides: tender broccoli and loaded mashed potatoes. These items may be simple, but the flavor is not! These steaks are juicy— your tastebuds will think you're eating at your restaurant!

What we send

- 2 Yukon gold potatoes
- 1 pkt cowboy grilling rub
- ½ lb broccoli
- garlic
- ¾ oz cheddar ⁷
- 10 oz pkg sirloin steaks
- ¼ oz fresh chives
- 2 (1 oz) sour cream ⁷

What you need

- kosher salt & ground pepper
- butter ⁷
- neutral oil

Tools

- box grater or microplane
- medium saucepan
- rimmed baking sheet
- medium skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 43g, Carbs 44g, Protein 32g



1. Cook potatoes

Peel **potatoes**, cut into 1-inch pieces, then place in a medium saucepan. Add **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan. Cover to keep warm.



4. Cook steaks

Meanwhile, pat **steaks** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness).



2. Prep ingredients

Preheat to 400°F with a rack in the center. To a small bowl, add **1 tablespoon butter** and **1 teaspoon cowboy grilling rub**; set aside to soften until step 6. Cut **broccoli** into 1-inch florets, if necessary. Thinly slice **1 large garlic clove**. Grate **cheddar**.



5. Finish steaks

Meanwhile, finely chop **chives**. Use a fork to mash **softened butter** and **cowboy grilling** together until combined. Remove skillet from heat; carefully add **¼ cup water**. Spread **seasoned butter** over top of **steaks** and let steaks rest in skillet off the heat while you finish preparing the **mashed potatoes**.



3. Roast broccoli

On a rimmed baking sheet, toss **broccoli** with **sliced garlic** and **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until broccoli is tender and browned in spots, 8-10 minutes.



6. Mash potatoes & serve

Return **potatoes** to medium heat. Add **2 tablespoons butter** and **reserved cooking water**; use a potato masher or fork to mash until smooth. Stir in **cheese**, **sour cream**, and **half of the chives**. Season to taste with **salt** and **pepper**. Serve **steak** with **pan juices** on top with **broccoli** and **mashed potatoes** alongside. Sprinkle **remaining chives** on top. Enjoy!