

MARLEY SPOON



Seared Steak with Truffled Potato Gratin

Mushroom Pan Sauce & 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. A seared coulotte steak cozies up to a buttery pan sauce of mushrooms, shallots, and garlic. Crisp green beans rounds out this full plate bursting with elegant flavors.

What we send

- garlic
- ¼ oz fresh thyme
- 10 oz Alfredo sauce ⁷
- ¼ oz truffle dust
- 2 potatoes
- 2 oz shredded fontina ⁷
- 4 oz mushrooms
- 1 shallot
- ½ lb green beans
- 1 pkt beef broth concentrate
- ¼ oz gelatin
- 10 oz pkg coulotte steak

What you need

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

Tools

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

Cooking tip

Replace half of the water for the sauce with red or white wine, if desired.

Allergens

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

Nutrition per serving

Calories 1040kcal, Fat 63g, Carbs 72g, Protein 55g



1. Prep gratin

Preheat oven to 425°F with a rack in the center. Finely chop **1 large garlic clove**. Pick and finely chop **1 teaspoon thyme leaves**. In a medium microwave-safe bowl, stir together **Alfredo sauce, chopped garlic and thyme, ½ teaspoon truffle dust**, and **¼ cup water**. Peel **potatoes**; thinly slice crosswise ⅛-inch thick or less (use a mandoline slicer if you have one); add to sauce and mix.



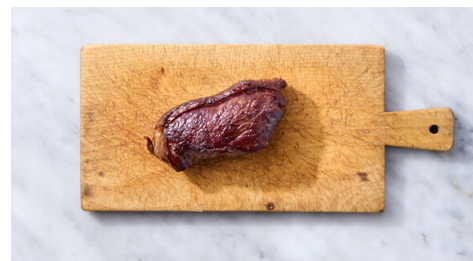
4. Cook green beans

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **green beans**; cook, stirring occasionally, until browned in spots, 3-5 minutes. Add **1 tablespoon butter** and **half of the shallots and garlic**. Cook, stirring frequently, until shallots are softened, 1-2 minutes. Season to taste with **salt** and **pepper**; transfer to a plate. Wipe skillet clean.



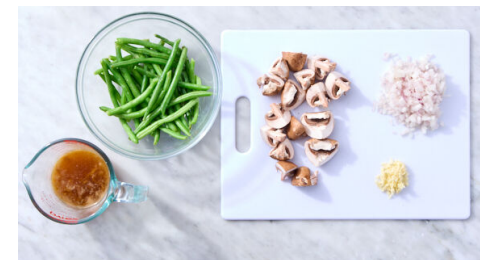
2. Bake gratin

Cover bowl and microwave until **potatoes** are nearly tender with a slight 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 dish; sprinkle with **remaining cheese**. Bake on center rack until surface of potatoes are golden brown, 30-35 minutes.



5. Cook steak

Pat **steak** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved 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.



3. Prep ingredients

Quarter **mushrooms**. Finely chop **shallot** and **2 large cloves garlic**. Trim ends from **green beans**. In a measuring cup, whisk together **broth concentrate, ⅛ teaspoon truffle dust**, and **½ cup water**; sprinkle **gelatin** over top. In a microwave-safe bowl, season green beans with **salt** and **pepper**. Microwave, covered, until tender-crisp, 2-3 minutes; drain off excess water.



6. Cook sauce; serve

Add **mushrooms** and **2 thyme sprigs** to skillet; cook, stirring occasionally, until browned, about 5 minutes. Add **remaining shallots and garlic**; cook until softened, about 1 minute. Add **broth mixture**; cook until reduced by ⅓, 2-3 minutes. Remove from heat; whisk in **1 tablespoon butter** and discard thyme.

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