



## Garlic-Herb Coulotte Steak & Potatoes

with Charred Peppers & Shallot



30min



2 Servings

What's the secret sauce to most fine-dining cooking? Compound butter. It's an instant sauce for anything from cooked meats to roasted vegetables to freshly baked rolls. Ours is loaded with fresh thyme and garlic, then slathered on juicy sirloin steak and tossed with warm fingerling potatoes. Pro tip: Make it even fluffier by whipping it with a stand or hand mixer.



## What we send

- ½ lb fingerling potatoes
- 1 shallot
- 1 bell pepper
- garlic
- ¼ oz fresh thyme
- 10 oz pkg coulotte steak

## What you need

- kosher salt & ground pepper
- 3 Tbsp butter <sup>7</sup>
- olive oil

## Tools

- medium saucepan
- colander
- rimmed baking sheet
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 540kcal, Fat 32g, Carbs 33g, Protein 35g



### 1. Prep ingredients

Preheat broiler with top rack 8 inches from the heat source. Bring a medium saucepan of **salted water** to a boil. Set **3 tablespoons butter** aside in a small bowl to soften. Scrub **potatoes**, then cut in half lengthwise. Trim and peel **shallot**, then cut into 1-inch thick wedges. Halve **pepper**, remove and discard stem and seeds, and cut into ½-inch thick slices.



### 4. Make garlic-herb butter

Meanwhile, mash **softened butter** with **chopped garlic**, **remaining picked thyme leaves**, and **a pinch each salt and pepper**.



### 2. Season steaks

Finely chop **1 teaspoon garlic**. Pick **2 teaspoons thyme leaves** (reserve 2 whole sprigs for step 6). Pat **steak** dry and rub with **half of the thyme leaves** and **a generous pinch each salt and pepper**. Let sit until step 6.



### 5. Broil peppers & shallots

While **potatoes** cook, place **shallots, peppers**, and **2 whole thyme sprigs** on a rimmed baking sheet. Rub with **oil** and season with **salt** and **pepper**. Broil on upper oven rack, turning occasionally, until vegetables are softened and lightly charred in spots, about 8 minutes. Discard thyme sprigs.

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering.



### 3. Boil potatoes

Add **potatoes** to boiling water and cook over medium-high heat until tender when pierced with the tip of a knife, 8-10 minutes. Drain potatoes and return to saucepan. Cover to keep warm.



### 6. Cook steaks & serve

Add **steak** and cook until well browned and medium-rare, 4-5 minutes per side. Using tongs, hold on its side and cook fat-side down until golden brown, 1-2 minutes. Transfer to a cutting board. Slice **steak** and top with **half of the garlic-herb butter**. Stir **remaining butter** into **potatoes**. Serve **steaks** with **potatoes** and **charred peppers and shallots** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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