

MARLEY SPOON



Garlic-Herb Organic 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 organic 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 organic sirloin steak

What you need

- kosher salt & ground pepper
- 3 Tbsp butter ⁷
- 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 510kcal, Fat 27g, Carbs 33g, Protein 38g



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

Peel and finely chop **1 teaspoon garlic**. Pick **2 teaspoons thyme leaves** (reserve 2 whole sprigs for step 6). Pat **steaks** 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.



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

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **steaks**; cook until browned and medium-rare, 4-5 minutes per side (or longer for thicker steaks). Transfer **steaks** to plates 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!