

MARLEY SPOON



Seared Beef Tenderloin & Truffle Butter

with Fondant Potatoes



40-50min



2 Servings

Cancel your dinner reservations—this is the perfect bistro-style dinner at home! We top seared steaks with truffle butter, which slowly melts over top, coating the meat. Fondant potatoes, a classic French preparation of cutting potatoes into cylinders and roasting them in butter and herby broth, results in a flavorful potato side dish with a crispy exterior and fluffy interior. It's très romantique!

What we send

- 2 potatoes
- garlic
- 1 oz salted almonds ¹⁵
- ¼ oz fresh thyme
- 1 pkt chicken broth concentrate
- ¼ oz truffle dust
- 10 oz pkg beef tenderloin
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- 4 Tbsp unsalted butter, softened ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- microplane or grater
- medium ovenproof skillet
- medium heavy skillet (preferably cast-iron)

Allergens

Milk (7), Tree Nuts (15), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 58g, Carbs 49g, Protein 39g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Peel **potatoes**; cut off ends (to make a flat surface on either side), then cut crosswise into 1-inch thick rounds. Crush **2 large garlic cloves** and finely grate **half of 1 medium garlic clove**, keeping them separate. Coarsely chop **almonds**. Pick and finely chop **½ teaspoon thyme leaves**; discard stems.



4. Bake potatoes, mix butter

Bake **potatoes** on center rack until potatoes are easily pierced with a knife, and skillet is nearly dry, 20-30 minutes. (If potatoes aren't tender and skillet is dry, add ¼ cup water and bake about 10 minutes more.)

In a small bowl, combine **grated garlic**, **chopped thyme**, **2 tablespoons softened butter**, and **¼ teaspoon truffle dust**. Mix well with a fork; set aside truffle butter aside.



2. Brown potatoes

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high until shimmering. Add **potatoes**, cut side down, and cook, rotating skillet occasionally, until potatoes are deeply golden brown on the bottom, 5-7 minutes. Season with **salt** and **pepper**.



3. Add butter & broth

Carefully flip **potatoes**, then add **crushed garlic cloves**, **4 thyme sprigs**, and **2 tablespoons butter**. Season other side of potatoes with **salt** and **pepper**. Cook until butter is foaming and starting to brown, 2-3 minutes more. Continuously spoon butter over potatoes while cooking. Carefully stir in **broth concentrate** and **½ cup water**; bring to a boil.



5. Cook beef tenderloin

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a heavy medium skillet (preferably cast-iron) over medium-high. Add **beef tenderloin** and cook until lightly charred and medium-rare, 2-3 minutes per side.



6. Finish & serve

In a large bowl, toss **spinach** and **almonds** with **1 teaspoon each of oil and vinegar** and **a pinch each of salt and pepper**. Thinly slice **steaks**, if desired.

Serve **beef tenderloin** topped with **a few dollops of truffle butter** alongside **potatoes** and **salad**. Enjoy!