

MARLEY SPOON



Seared Steak & Shrimp with Fondant Potatoes

Broccolini & Cream Sauce



40-50min



2 Servings

Take a seat at our Premium table! One if by land, two if by sea? How about BOTH! In this restaurant classic, coulotte steak and tender shrimp get doused in a deliciously complex (but not complex to make) cream sauce. Buttery and browned fondant potatoes and crisp-tender broccolini take you from home cook to head chef!

What we send

- 2 Yukon gold potatoes
- ¼ oz fresh chives
- ½ lb broccolini
- ¼ oz fresh thyme
- 2 pkts chicken broth concentrate
- 10 oz pkg shrimp ²
- 3 oz mascarpone ⁷
- 10 oz pkg coulotte steak
- garlic

What you need

- 6 Tbsp butter ⁷
- neutral oil
- kosher salt & ground pepper
- sugar
- red wine vinegar

Tools

- medium ovenproof skillet
- medium heavy skillet (preferably cast-iron)
- microwave

Allergens

Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1190kcal, Fat 91g, Carbs 48g, Protein 64g



1. Prep ingredients

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

Peel **potatoes**; cut off and discard ends, then cut into 1-inch rounds. Thinly slice **chives**. Cut **4 tablespoons butter** into 1-inch pieces; reserve for step 5. Crush **2 garlic cloves**. Trim stem ends from **broccolini**.



4. Cook steaks & shrimp

Heat **1 tablespoon oil** in a second medium heavy skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a plate.

Add **1 tablespoon oil, 2 thyme sprigs, and shrimp** to same skillet. Cook until shrimp are just cooked through, 2-3 minutes. Transfer to plate with steak.



2. Brown potatoes

Heat **1 tablespoon oil** in a medium ovenproof skillet over high until shimmering. Add **potatoes**; lower heat to medium. Cook until deeply golden brown on the bottom, 5-7 minutes. Season with **salt** and **pepper**. Flip potatoes, then add **4 thyme sprigs, crushed garlic, and 2 tablespoons butter**; season with **salt** and **pepper**. Cook, spooning butter over potatoes, 2 minutes more.



5. Make cream sauce

To same skillet, add **1 teaspoon sugar, remaining broth concentrate, 1 tablespoon vinegar, and ¼ cup water**. Cook, scraping up any browned bits from bottom of skillet, until reduced by half, 1-2 minutes. Add **mascarpone, chives, and chopped butter**. Remove from heat. Whisk constantly until smooth, about 1 minute. Stir in **shrimp and steak resting juices**; discard **thyme**.



3. Bake potatoes & prep meat

Add **half of the broth concentrate** and **½ cup water** to skillet; bring to a boil over high heat. Transfer to center oven rack and bake until **potatoes** are easily pierced with a knife and skillet is nearly dry, 25-30 minutes.

Meanwhile, pat dry **steaks** and **shrimp** (first thaw under cool running water, if necessary); season all over with **salt** and **pepper**.



6. Heat broccolini & serve

On a microwave-safe plate, toss **broccolini** with **salt, pepper, and 2 teaspoons oil**. Cover with a damp paper towel. Microwave until bright green and tender, 2-4 minutes.

Slice **steak** and serve with **shrimp** and **cream sauce**. Drizzle **butter** from skillet with potatoes over **fondant potatoes** and **broccolini**. Enjoy!