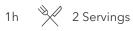
MARLEY SPOON



Beef Tenderloin & Blue Cheese Potatoes

with Rosemary Shallot Jam & Broccolini





Take a seat at our Premium table! A meal this rich and luscious will be the highlight of your week. We give juicy beef tenderloin a beautifully browned crust that couldn't pair better with a sweet and herby shallot jam. This isn't any ordinary baked potato either-we're scooping out the insides and mashing them with blue cheese, sour cream, and roasted garlic before putting them back in their crispy skins.

What we send

- 2 potatoes
- garlic
- 2 shallots
- 1/4 oz fresh rosemary
- 2 oz dark brown sugar
- 2 (1 oz) sour cream 7
- 2 (1 oz) blue cheese crumbles ⁷
- ½ lb broccolini
- 10 oz pkg beef tenderloin

What you need

- · olive oil
- kosher salt & ground pepper
- balsamic vinegar ¹⁷

Tools

- aluminium foil
- medium skillet
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 53g, Carbs 79g, Protein 46g



1. Bake potatoes & garlic

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

Scrub **potatoes**. Pierce all over with a fork; rub with **oil** and season with **salt** and **pepper**. Bake directly on center oven rack until tender, 45 minutes.

Place **2 unpeeled garlic cloves** on aluminum foil. Drizzle with **oil** and wrap up tightly. Roast directly on center oven rack until soft, 15–20 minutes.



2. Make shallot jam

Thinly slice **shallots**. Finely chop ½ **teaspoon rosemary**.

Heat **2 tablespoons oil** in a medium skillet over medium. Add shallots and **a pinch of salt**. Cook, stirring, until softened and caramelized, 8-10 minutes. Stir in **chopped rosemary, 2 tablespoons each of vinegar and brown sugar**, and **1 tablespoon water**. Cook, stirring, until thick and jammy, 2-3 minutes more.



3. Make potato filling

Carefully split **roasted potatoes** in half; let cool slightly. Peel **roasted garlic cloves**. Switch oven to broil.

Carefully scoop out flesh from potatoes, keeping skins intact, and transfer to a medium bowl. Add **all of the sour cream, roasted garlic cloves,** and **half of the blue cheese**; mash with a fork to combine. Season to taste with **salt** and **pepper**.



4. Broil veggies

Scoop **potato filling** into **skins**; sprinkle with **remaining blue cheese**. Transfer to one half of a rimmed baking sheet. On open side, toss **broccolini** with **1 tablespoon oil**; season with **salt** and **pepper**.

Broil on center oven rack until broccolini is tender and charred and potatoes are browned and warmed through, 8-10 minutes (watch closely as broilers vary).



5. Cook steaks

Meanwhile, pat **steaks** dry and season all over with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over mediumhigh until shimmering. Add steaks; cook until well browned and medium rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board.



6. Finish & serve

Slice steaks, if desired.

Serve **tenderloin** with **shallot jam** over top and with **blue cheese potatoes** and **broccolini** alongside. Enjoy!