

# MARLEY SPOON



## Seared Steak & Parmesan Potatoes

with Spinach & Horseradish Cream



30-40min



2 Servings

Let's be honest: The sides can really make or break any steak dinner. Lucky for you we have some real superstars here. We roast buttery Yukon gold potatoes on a bed of Parmesan cheese, so they bake up cheesy and golden on the outside, yet still tender inside. Then, there's silky, garlicky sautéed spinach, plus a horseradish cream that you can dip your steak or potatoes (or both!) into. We nailed it, right? So can you!



## What we send

- ¾ oz Parmesan <sup>7</sup>
- ¼ oz coriander seeds
- 3 Yukon gold potatoes
- 1 oz horseradish <sup>6,17</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- garlic
- 10 oz pkg sirloin steaks
- 5 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

## Allergens

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 700kcal, Fat 39g, Carbs 63g, Protein 34g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely grate **Parmesan**. Using the bottom of a jar or cup, press **coriander seeds** on a cutting board until finely crushed.

Scrub and cut **potatoes** (no need to peel) into 1-inch pieces. Transfer to a medium bowl and toss with **crushed coriander, 2 tablespoons oil, a generous pinch of salt, and a few grinds of pepper**.



### 2. Roast potatoes

Arrange **Parmesan** in a 12 x 6-inch rectangle on an **oiled** rimmed baking sheet. Place **potatoes** on top of Parmesan (covering as much of the cheese as possible) and roast on upper oven rack until potatoes are browned and crisp and cheese is melted and golden, about 30 minutes (watch closely).



### 3. Make horseradish cream

Meanwhile, in a small bowl, stir to combine **horseradish** and **all of the sour cream**; season to taste with **salt** and **pepper**.

Thinly slice **1 large garlic clove** and set aside for step 5.



### 4. Cook steaks

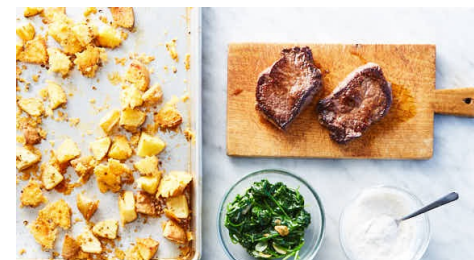
Pat **steaks** dry and season all over with **salt** and **pepper**.

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



### 5. Sauté spinach

Wipe out skillet. Heat **garlic** and **1 tablespoon oil** over medium-high, stirring, until golden brown and fragrant, about 1 minute. Add **spinach** and **a pinch each of salt and pepper** and cook, stirring, until spinach is just wilted, about 2 minutes.



### 6. Finish & serve

Thinly slice **steaks**, if desired. Using a spatula, scrape up **potatoes** and **Parmesan** from the baking sheet; break up any potatoes that might be stuck together.

Serve **steak** alongside **Parmesan potatoes** and **sautéed spinach**, with **horseradish cream** on the side for dipping. Enjoy!