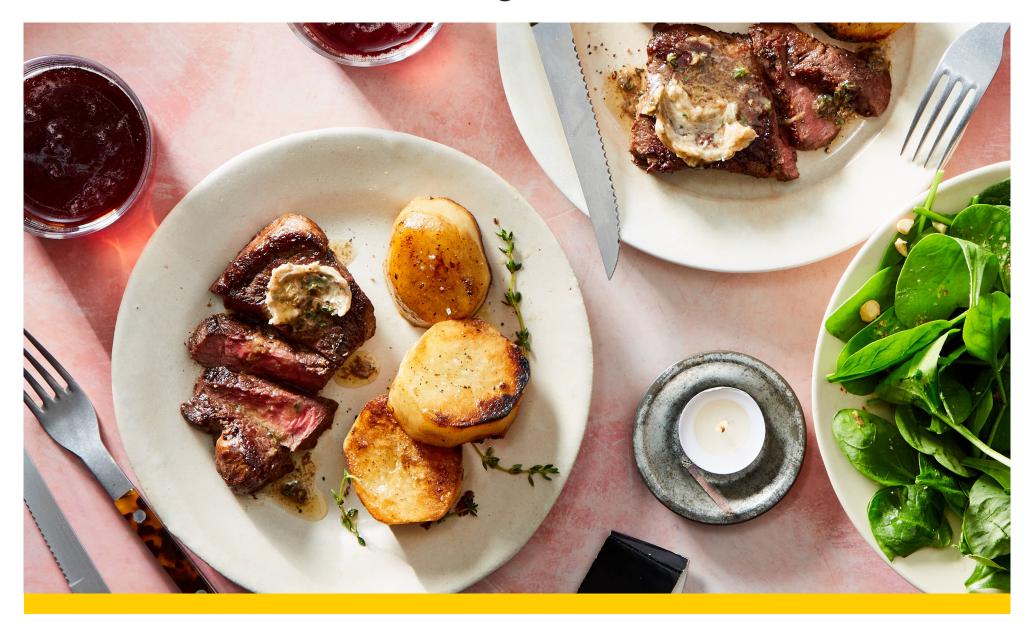
# MARLEY SPOON



# **Steak, Truffle Butter & Fondant Potatoes**

The Perfect Valentine's Day Dinner!



40-50min 2 Servings

Cancel your dinner reservations—this is the perfect bistro-style Valentine's Day 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 roasted almonds <sup>2</sup>
- ¼ oz fresh thyme
- 1 pkt chicken broth concentrate
- ¼ oz truffle dust
- 10 oz pkg sirloin steaks
- 5 oz baby spinach

# What you need

- · olive oil
- kosher salt & ground pepper
- 4 Tbsp unsalted butter, softened <sup>1</sup>
- white wine vinegar (or apple cider vinegar)

### **Tools**

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

#### **Allergens**

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 760kcal, Fat 50g, Carbs 49g, Protein 32g



## 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.



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.



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.



5. Cook steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably castiron) 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 cutting board to rest for 5 minutes.



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 steak topped with a few dollops of truffle butter alongside potatoes and salad. Enjoy!