

# MARLEY SPOON



## Dinner & Dessert! Steak & Shrimp Cocktail

with Green Beans & Mashed Potatoes



1h



2 Servings



## What we send

- ½ lb green beans
- ¼ oz fresh chives
- 2 Yukon gold potatoes
- 1 lemon
- 10 oz pkg jumbo shrimp <sup>2</sup>
- 4 (1 oz) sour cream <sup>7</sup>
- 6 oz tomato paste
- 1 oz horseradish <sup>6,17</sup>
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- ¼ oz Dijon mustard
- 10 oz pkg sirloin steaks
- 2 chocolate mousse <sup>3,6,7</sup>

## What you need

- kosher salt & ground pepper
- sugar
- 4 Tbsp unsalted butter <sup>7</sup>
- distilled white vinegar (or apple cider vinegar)
- neutral oil

## Tools

- small saucepan
- potato masher or fork
- microwave
- medium heavy skillet (preferably cast-iron)

## Allergens

Shellfish (2), Egg (3), Fish (4), 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 0kcal



### 1. Prep ingredients

Trim stem ends from **green beans**. Thinly slice **chives**. Peel **potatoes**; cut into 1-inch pieces. Cut **lemon** into wedges. Place **shrimp** in a medium heatproof bowl.

In a small saucepan, bring **1 tablespoon salt, ½ tablespoon sugar, and 1½ cups water** to a boil. Pour over shrimp; cover with a plate. Let shrimp poach until firm and opaque, about 8 minutes, stirring halfway through.



### 4. Make cocktail sauce

Meanwhile, in a small microwave-safe bowl, whisk **¼ cup tomato paste, 3 tablespoons vinegar, and 2 tablespoons each of sugar and water**. Cover with a plate and microwave until bubbling and slightly darkened in color, stirring halfway through, 2-3 minutes. Stir in **1 tablespoon horseradish and 1 teaspoon each of lemon juice and Worcestershire**; season with **salt and pepper**.



### 2. Cook potatoes

Drain off cooking liquid from **shrimp**, then cover with **ice water**. Chill shrimp until cold, about 5 minutes. Drain, then refrigerate until ready to serve.

Meanwhile, in previously used saucepan, cover **potatoes** with **1-inch salted water**. Bring to a boil over high heat, then cook on medium-low until easily pierced with a fork, 15-20 minutes.



### 5. Make horseradish cream

In a small bowl, combine **mustard, chives, remaining sour cream and horseradish, and 1 teaspoon lemon juice**. Season with **salt and pepper**. Refrigerate **horseradish cream** and **cocktail sauce** until ready to serve. In a medium heavy skillet, heat **1 tablespoon oil** over medium-high heat. Add **green beans** and cook, shaking occasionally, until browned and tender, 3-5 minutes.






### 3. Mash potatoes

Reserve **¼ cup cooking water**, then drain **potatoes** and return to saucepan off heat. Add **half of the sour cream and 4 tablespoons butter**; mash with a potato masher or fork until smooth. Stir in **reserved cooking water** and season to taste with **salt and pepper**. Keep covered until ready to serve.



### 6. Cook steaks & serve

Season **green beans** with **salt and pepper**; transfer to a plate. Pat **steaks** dry; season with **salt and pepper**. Heat **1 more tablespoon oil** in skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3-4 minutes per side (or longer if desired). Transfer to a cutting board to rest. Serve **shrimp cocktail, steak and sides, and mousse**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)  
View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marleyspoon**