

# DINNERLY



## Seared Steak with Mashed Potatoes

Garlicky Green Beans & Horseradish Cream



30-40min



2 Servings

Steak, potatoes, and green beans...but make it extraaaa special. Creamy, spicy horseradish sour cream is along for a truly delicious ride, while two of our favorites—garlicky green beans and creamy mashed potatoes—make a very welcome appearance. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- ½ lb green beans
- 2 (1 oz) sour cream <sup>1</sup>
- 1 oz horseradish <sup>2</sup>
- ½ lb pkg sirloin steak

## WHAT YOU NEED

- kosher salt & ground pepper
- unsalted butter <sup>1</sup>
- ¼ cup milk <sup>1</sup>
- garlic
- neutral oil

## TOOLS

- medium saucepan
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 620kcal, Fat 35g, Carbs 52g, Protein 26g



### 1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10–12 minutes. Drain potatoes and return to saucepan off heat.



### 2. Mash potatoes

To saucepan with potatoes, add **2 tablespoons butter**; mash with a potato masher or fork until smooth. Stir in **¼ cup milk** (or more for desired consistency); season to taste with **salt** and **pepper**. Keep covered until ready to serve.

Meanwhile, trim stem ends from **green beans**; cut into 2-inch pieces. Finely chop **1 large garlic clove**.



### 3. Prep green beans

In a medium microwave-safe bowl, combine **green beans** and **1 tablespoon water**. Cover and microwave until green beans are tender-crisp, about 2 minutes. Drain liquid and set aside.

In a small bowl, stir together **sour cream** and **half the horseradish** (or all, if desired); season to taste with **salt** and **pepper**.



### 4. Cook steaks

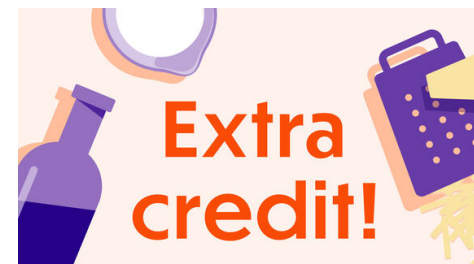
Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.

Return skillet to medium-high heat until just smoking; add **green beans**.



### 5. Finish & serve

Cook **green beans**, stirring occasionally, until brown in spots, 4–6 minutes. Add **garlic** and **1 tablespoon butter**. Cook, stirring, until garlic is fragrant, 30 seconds. Remove from heat; season to taste with **salt** and **pepper**. Warm **potatoes** over medium-low if needed. Thinly slice steaks, if desired. Serve **steaks** with **horseradish cream**, **potatoes**, and **green beans**. Enjoy!



### 6. Check us out!

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