

DINNERLY



Garlic-Butter Beef Strips with Green Beans & Sour Cream Mashed Potatoes



20-30min



2 Servings

Choo choo! That's the gravy train coming through. It's loaded with garlic, butter, and beef broth! It's final destination is paradise: tender bites of beef, creamy mashed potatoes, and roasted green beans. We've got you covered!

WHAT WE SEND

- ½ lb green beans
- ¼ oz fresh parsley
- 1 russet potato
- 1 oz sour cream¹
- ½ lb pkg sirloin steak
- 1 pkt beef broth concentrate

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- butter¹
- olive oil
- all-purpose flour (or gluten-free alternative)

TOOLS

- small saucepan
- potato masher or fork
- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 580kcal, Fat 31g, Carbs 51g, Protein 25g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 teaspoon garlic**. Trim ends from **green beans**. Finely chop **parsley leaves and stems** together. Peel **potato**, then cut into 1-inch pieces.



2. Cook & mash potatoes

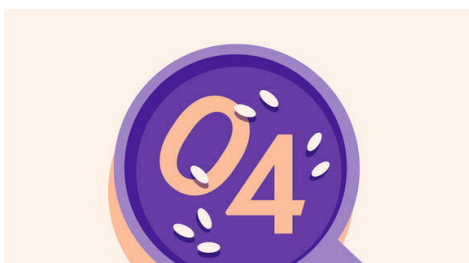
In a small saucepan, combine **potatoes**, **2 teaspoons salt**, and enough water to cover by ½ inch. Cover; bring to a boil. Uncover; cook until easily pierced with a fork, 5–7 minutes. Reserve **¼ cup cooking water**; drain potatoes and return to pot off heat.

Add **sour cream**, **reserved cooking water**, and **1 tablespoon butter**; mash with a potato masher or fork. Cover to keep warm.



3. Broil green beans

On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil** and **a pinch each of salt and pepper**. Broil on top oven rack until tender and browned in spots, 5–7 minutes (watch closely as broilers vary).



4. Brown steak & start gravy

Pat **steaks** dry, thinly slice. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef** and cook, stirring once or twice, until browned all over, 3–5 minutes.

Season with **salt** and **pepper**, then sprinkle with **1 teaspoon flour**; cook, stirring, 1 minute more. Stir in **broth concentrate**, **chopped garlic**, **¼ cup water**, and **1 tablespoon butter**.



5. Finish gravy & serve

Continue to cook, stirring and scraping up any browned bits from the bottom, until **butter** is melted and **gravy** is slightly thickened, about 1 minute. Off heat, stir in **parsley**. Season to taste with **salt** and **pepper**.

Spoon **garlic-butter beef** over **sour cream mashed potatoes**. Serve **green beans** alongside. Enjoy!



6. Take it to the next level

As an ode to steakhouse menus, add a quick creamed spinach side. Sauté shallots in butter, then add chopped spinach and cream.