



Seared Steak & Pastrami-Spiced Butter

with Scalloped Potatoes & Broccoli



30-40min



2 Servings

We up the ante on your usual steak and potato dinner with flavors that take inspiration from your favorite deli. We smother the steak with a compound butter that's kicked up with smoky-sweet pastrami spices. For the sides, we have roasted broccoli and creamy scalloped potatoes crusted in Parmesan cheese. We defy you to find this at any steakhouse.

What we send

- 1 russet potato
- 3 oz shallot
- ¾ oz piece Parmesan
- 2 pkts cream cheese ⁷
- pastrami spice blend (use 2½ tsp)
- ½ lb broccoli
- 2 sirloin steaks

What you need

- butter ⁷
- milk ⁷
- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- medium ovenproof skillet
- rimmed baking sheet
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 53g, Carbs 53g, Proteins 43g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Set **2 tablespoons butter** out to soften. Peel **potato**; slice into ¼-inch thick rounds. Halve, peel, and thinly slice **shallot**. Finely grate **Parmesan**. Whisk **cream cheese** with **1 cup milk**, **½ teaspoon salt**, and **a few grinds pepper** in a medium ovenproof skillet over medium-high until melted, 1-2 minutes.



4. Roast broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and **a generous pinch each salt and pepper**. Roast on lower oven rack until lightly browned and crisp tender, about 12 minutes.



2. Bake scalloped potatoes

Add **potatoes** and **sliced shallots** to the skillet, shaking to distribute into an even layer (potatoes won't be completely submerged); bring to a boil. Reduce heat to medium, cover, and cook until sauce is slightly thickened, about 5 minutes. Top with **Parmesan**. Roast scalloped potatoes, uncovered, on upper oven rack until tender and browned on top, 18-20 minutes.



5. Cook steaks

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **steaks** to skillet, and cook, turning once, until well browned and medium-rare, about 3 minutes per side (or longer for thicker steaks). Transfer steaks to a cutting board, top with **pastrami butter**, and let rest for 5 minutes.



3. Prep ingredients

In a small bowl, mash together **2½ teaspoons pastrami spice blend** and **softened butter**. Cut **broccoli** through the stem into 1-inch florets. Pat **steaks** dry and season all over with **salt** and **pepper**.



6. Finish & serve

Thinly slice **steaks**, if desired. Serve alongside **scalloped potatoes** and **roasted broccoli**. Drizzle with **any buttery juices** from the cutting board. Enjoy!