

MARLEY SPOON



Honey-Dijon Sirloin Steak

with Green Beans & Potatoes



30-40min



2 Servings

We're modernizing a classic 'steak and potatoes' with this dish. Juicy steaks are glazed with a combination of sweet honey-mustard and tangy vinegar. Make your baking sheet work overtime by roasting the potatoes and green beans together.

What we send

- 2 potatoes
- ½ lb green beans
- ¼ oz fresh thyme
- 2 (½ oz) honey
- 2 (¼ oz) Dijon mustard
- 10 oz pkg beef tenderloin

What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)

Tools

- rimmed baking sheet
- medium skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 27g, Carbs 63g, Protein 29g



1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Scrub **potatoes**, then slice into ¼-inch thick rounds. In a medium bowl, toss potatoes with **2 tablespoons oil**; season with **salt** and **pepper**. Carefully transfer to preheated baking sheet in an even layer. Roast on upper rack until tender and lightly browned, 15-20 minutes.



4. Sear steaks

While **vegetables** roast, pat **steaks** dry and 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, 2-3 minutes per side for medium-rare (or longer for desired doneness). Transfer to a cutting board to rest.



2. Prep beans & sauce

Trim **green beans**. Pick and finely chop ½ **teaspoon thyme leaves**. Using same bowl, toss green beans with remaining whole thyme sprigs, **1 teaspoon oil**, and **a pinch each of salt and pepper**. In a small bowl, whisk to combine chopped thyme, **honey**, **Dijon mustard**, and **2 tablespoons each of vinegar and water**.



5. Make pan sauce

Remove skillet from heat, then immediately add **honey-mustard mixture** to skillet. Return to medium heat and cook, scraping up any browned bits, until sauce is thick and glossy, 2-3 minutes. Season to taste with **salt** and **pepper**.



3. Roast green beans

Add **green beans** to baking sheet with roasted potatoes. Return to oven and roast until potatoes are browned and crisp, and green beans are tender, about 10 minutes. Discard **thyme sprigs**.



6. Serve

Thinly slice **steaks**, if desired. Add **any resting juices** from cutting board to **pan sauce** in skillet, stirring to combine. Serve steak with **roasted green beans** and **potatoes** alongside. Spoon **pan sauce** over **steak**. Enjoy!