

MARLEY SPOON



Seared Beef Tenderloin & Green Beans with Scalloped Potatoes



30-40min



2 Servings

Did someone say "scalloped potatoes"? There, we have your attention! In our version, thinly sliced potatoes and shallots get covered in a tangy cream cheese sauce, topped with Parmesan, then baked to bubbling, golden brown perfection. We serve the dish alongside seared beef tenderloin and green beans, for the ultimate meat-and-potatoes dinner.

What we send

- 2 potatoes
- 1 shallot
- ¾ oz Parmesan ¹
- 2 (1 oz) cream cheese ¹
- ½ lb green beans
- 10 oz pkg beef tenderloin

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)
- butter ¹

Tools

- microplane or grater
- medium ovenproof skillet
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 630kcal, Fat 31g, Carbs 58g, Protein 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes**; slice into ¼-inch thick rounds. Halve and thinly slice **shallot**, then finely chop 2 tablespoons shallot. Finely grate **Parmesan**. In a medium ovenproof skillet, combine **cream cheese** and **1 cup water**; cook over medium-high heat, whisking until combined, 1-2 minutes. Season to taste with **salt** and **pepper**.



2. Bake scalloped potatoes

Add **potatoes** and **sliced shallots** to skillet with **cream cheese**, shaking to distribute in an even layer (potatoes won't be completely submerged). Bring to a boil. Reduce heat to medium, cover, and cook until slightly thickened, about 5 minutes. Top with **Parmesan**. Bake on upper oven rack until potatoes are tender and browned on top, about 20 minutes.



4. Cook green beans

Add **green beans** and **a pinch each of salt and pepper** to hot skillet, and toss. Add **2 tablespoons water**; cover and cook until crisp-tender, about 2 minutes. Uncover and continue to cook, stirring, until tender and charred in spots, about 3 minutes. Transfer to a bowl and cover to keep warm until ready to serve.



5. Cook beef tenderloin

Add **1 teaspoon oil** and **beef tenderloin** to same skillet and cook, turning once, until lightly charred and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a cutting board and let rest for 5 minutes. Return skillet to medium heat. Add **1 teaspoon oil** and **chopped shallots**; cook, stirring, until golden, about 30 seconds.



3. Prep green beans & beef

Trim stem ends from **green beans**. Pat **beef tenderloin** dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high until very hot.



6. Make pan sauce & serve

To **shallots** in skillet, add **¼ cup water** and **2 tablespoons vinegar**; cook over medium-high heat until sauce is thick and glossy, about 2 minutes. Off heat, stir in **1 tablespoon butter** and **any beef juices**; season with **salt** and **pepper**. Thinly slice **beef**, if desired. Serve **beef** with **green beans** and **scalloped potatoes**. Drizzle **pan sauce** on top. Enjoy!