

# MARLEY SPOON



## **Classic Steakhouse Dinner**

with Broccoli & Loaded Mashed Potatoes



30-40min



2 Servings

Nothing beats a classic steakhouse dinner, except when you can enjoy it in the comfort of your own home. Create the perfect steak dinner in your kitchen with the right sides: tender broccoli and loaded mashed potatoes. These items may be simple, but the flavor is not! These steaks are juicy— your tastebuds will think you're eating at your restaurant!



## What we send

- 12 oz Yukon gold potatoes
- 1 pkt cowboy grilling rub
- ½ lb broccoli
- garlic
- 10 oz pkg beef tenderloin
- ¼ oz fresh chives
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- 2 (1 oz) sour cream <sup>1</sup>

## What you need

- kosher salt & ground pepper
- butter <sup>1</sup>
- neutral oil

## Tools

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

## Allergens

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

## Nutrition per serving

Calories 740kcal, Fat 49g, Carbs 45g, Protein 37g



### 1. Cook potatoes

Peel **potatoes**, cut into 1-inch pieces, then place in a medium saucepan. Add **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan. Cover to keep warm.



### 4. Cook steaks

Meanwhile, 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 browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness).



### 2. Prep ingredients

Preheat to 400°F with a rack in the center. To a small bowl, add **1 tablespoon butter** and **1 teaspoon cowboy grilling rub**; set aside to soften until step 5. Cut **broccoli** into 1-inch florets, if necessary. Thinly slice **1 large garlic clove**.



### 5. Finish steaks

Meanwhile, finely chop **chives**. Use a fork to mash **softened butter** and **cowboy grilling** together until combined. Remove skillet from heat; carefully add **¼ cup water**. Spread **seasoned butter** over top of **steaks** and let steaks rest in skillet off the heat while you finish preparing the **mashed potatoes**.



### 3. Roast broccoli

On a rimmed baking sheet, toss **broccoli** with **sliced garlic** and **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until broccoli is tender and browned in spots, 8-10 minutes.



### 6. Mash potatoes & serve

Return **potatoes** to medium heat. Add **2 tablespoons butter** and **reserved cooking water**; use a potato masher or fork to mash until smooth. Stir in **cheese**, **sour cream**, and **half of the chives**. Season to taste with **salt** and **pepper**. Serve **steak** with **pan juices** on top with **broccoli** and **mashed potatoes** alongside. Sprinkle **remaining chives** on top. Enjoy!