

MARLEY SPOON



Seared Steak & Green Beans

with Pommes Anna



45min



2 Servings

We're taking the whole 'meat and potatoes' concept to a new level. Pommes Anna is a classic French side dish of thinly sliced potatoes, layered in a skillet or baking dish, and baked until the top and bottom are golden. The result is crisp on the outside and a buttery, soft potato center. We add fresh thyme into the mix for an extra layer of flavor that pairs perfectly with seared sirloin steak and sautéed green beans.

What we send

- 12 oz Yukon gold potatoes
- ¼ oz fresh thyme
- garlic
- ½ lb green beans
- ¼ oz paprika
- ¼ oz Dijon mustard
- 1 shallot
- 10 oz pkg beef tenderloin

What you need

- 4 Tbsp butter ¹
- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or red wine vinegar)
- sugar

Tools

- small ovenproof skillet (preferably cast-iron)
- medium skillet

Allergens

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

Nutrition per serving

Calories 820kcal, Fat 56g, Carbs 48g, Protein 40g



1. Prep potatoes

Preheat oven to 450°F with a rack in the upper third. Melt **4 tablespoons butter** in a microwave-safe bowl in microwave. Scrub **potatoes**; very thinly slice into rounds. Finely chop **2 teaspoons each of thyme leaves and garlic**; add to butter. Use some of the butter to lightly grease a small ovenproof skillet. Toss potatoes with **remaining melted butter, ¾ teaspoon salt, and pepper**.



4. Sear beef tenderloin

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef tenderloin** and cook until lightly charred and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



2. Bake Pommes Anna

Arrange **potatoes** in prepared skillet in overlapping circles (layer as needed). Drizzle any **remaining butter** from bowl over potatoes. Cook, undisturbed, over medium heat for 5 minutes. Transfer skillet to upper oven rack and bake until potatoes are very tender, about 10 minutes. Switch oven to broil; broil until top starts to brown in spots, 3-5 minutes (watch closely as broilers vary).



5. Cook green beans

Transfer **green beans** to same skillet; spread out and season with **salt and pepper**. Cook, stirring occasionally, until beans are crisp-tender and charred in spots, 5-8 minutes.



3. Prep ingredients

Meanwhile, trim ends from **green beans**. Finely chop **1½ tablespoons shallot**. In a small bowl, whisk to combine **chopped shallots, Dijon mustard, 3 tablespoons oil, 1 tablespoon vinegar, ¼ teaspoon paprika, and a pinch each of salt and sugar**; set vinaigrette aside until step 6. Pat **beef tenderloin** dry, then season all over with **salt and pepper**.



6. Finish & serve

Cut **Pommes Anna** into slices (like a pie), if desired. Thinly slice **beef tenderloin**, if desired, then spoon **some of the vinaigrette** on top. Serve **beef tenderloin** alongside **Pommes Anna** and **green beans**. Enjoy!