

MARLEY SPOON



Garlic-Butter Beef Tenderloin & Creamy Greens

with Roasted Parmesan Potatoes



30-40min



2 Servings

Think of this as upscale steakhouse fare made easy. It's the perfect way to treat yourself to a restaurant-quality dish in the comfort of your home. Tender beef tenderloin are covered in a garlicky compound butter, which when melted, creates a pool of rich, flavorful goodness to drag the meat through. Serve with cheese-coated roasted potatoes and a side of creamy kale.

What we send

- 2 potatoes
- ¾ oz Parmesan ¹
- garlic
- 1 yellow onion
- 1 bunch curly kale
- 1 lemon
- 2 (1 oz) cream cheese ¹
- 10 oz pkg beef tenderloin

What you need

- olive oil
- kosher salt & ground pepper
- butter ¹
- all-purpose flour (or gluten-free alternative)

Tools

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

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 41g, Carbs 50g, Protein 33g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into ½-inch pieces. Transfer to a rimmed baking sheet, toss with **1 tablespoon oil**, and season with **salt** and **pepper**. Roast on lower oven rack until potatoes are tender and just browned, about 15 minutes. Finely grate **Parmesan**.



2. Add Parmesan

Carefully flip **potatoes**, then sprinkle with **all but 1 tablespoon of the Parmesan**. Return to oven and roast on lower oven rack until cheese is browned and crisp, about 3 minutes more.



3. Prep ingredients

Meanwhile, take **2 tablespoons butter** out of the refrigerator to soften. Finely chop **1 teaspoon garlic**. Finely chop **¼ cup onion**. Strip **half of kale leaves** from stems; discard stems and coarsely chop leaves. (Save remaining onion and kale for own use.) Finely grate **¼ teaspoon lemon zest** into a small bowl. Cut **lemon** into wedges.



4. Season butter & cheese

Add **3 tablespoons of the cream cheese** and **2 teaspoons flour** to the bowl with **lemon zest** and stir to combine. In a second small bowl, combine **1 tablespoon of the softened butter**, **half of the chopped garlic**, and **remaining Parmesan**, mashing with a fork. Season to taste with **salt** and **pepper**.



5. Cook creamed greens

Heat **remaining 1 tablespoon butter** in a medium skillet over medium. Add **onions** and **remaining garlic**; cook, stirring, until softened, 1 minute. Add **chopped kale** and **⅓ cup water**. Cover and cook until softened, 3-5 minutes. Uncover; stir in **cream cheese mixture** and **¼ cup water**. Cook until sauce is the consistency of cream, 1-2 minutes. Season with **salt** and **pepper**.



6. Cook beef & serve

Transfer **creamed greens** to a bowl; cover to keep warm. Wipe out skillet. Pat **beef tenderloin** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef**; cook until browned and medium-rare, 3-4 minutes per side. Transfer to plates and top with **garlic butter**. Serve **beef** with **potatoes**, **greens**, and **lemon wedges**. Enjoy!