

MARLEY SPOON



? Bistro Sirloin Steak Diane & Pommes Frites

with Creamy Mushroom Sauce



50min



2 Servings

We're bringing the bistro feels right to your dining room table with this French-inspired dish, Steak Diane. We sear steaks until a flavorful crust forms, then use the tasty pan-drippings to make a rich sauce with mushrooms, fresh tarragon, and cream cheese. We pair the tender steaks with classic sides: crisp french fries and a peppery arugula salad. Ooh la la!

What we send

- 2 potatoes
- 1 shallot
- 4 oz mushrooms
- ¼ oz fresh tarragon
- 10 oz pkg beef tenderloin
- 1 oz cream cheese ²
- 1½ oz pkt Worcestershire sauce ¹
- ¼ oz Dijon mustard
- 1 bag arugula

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- butter ²

Tools

- rimmed baking sheet
- medium skillet

Cooking tip

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

Allergens

Fish (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 51g, Carbs 55g, Protein 43g



1. Roast french fries

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet in oven to preheat. Scrub **potatoes**; cut into ¼-inch fries. In a medium bowl, toss potatoes with **2 tablespoons oil** and a **pinch each of salt and pepper**. Carefully place potatoes on preheated baking sheet and roast on lower rack until tender and golden brown, 25-30 minutes, flipping after 20-25 minutes.



4. Start sauce

Add **mushrooms, remaining shallots**, and **1 tablespoon butter** to same skillet. Cook, stirring occasionally, until mushrooms are golden brown, liquid is evaporated, and shallots are softened, 2-3 minutes. Season to taste with **salt and pepper**.



2. Prep ingredients

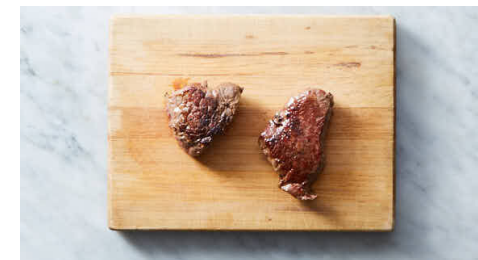
Finely chop **½ cup shallot**. Trim and discard stems from **mushrooms**, then thinly slice caps. Pick **tarragon leaves** from stems, discarding stems. Finely chop 1 teaspoon tarragon leaves.

In a medium bowl, stir to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 tablespoon of the shallots**. Season to taste with **salt and pepper**; set **dressing** aside until step 6.



5. Finish sauce

Add **cream cheese**, **½ cup water**, **1 tablespoon Worcestershire sauce**, and **2 teaspoons Dijon mustard** to skillet with **mushrooms**. Bring to a simmer, stirring to incorporate cream cheese, until sauce coats the back of the spoon, 2-3 minutes. Stir in **chopped tarragon**; season to taste with **salt and pepper**.



3. Cook steaks

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 and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



6. Finish & serve

Add **arugula** to bowl with **dressing**, tossing to coat. Season to taste with **salt and pepper**.

Serve **steak** with **mushroom sauce** spooned over top with **french fries** and **salad** alongside. Enjoy!