

# MARLEY SPOON



## **Seared Steak & Creamed Spinach**

with Red Potatoes & Herby Pan Sauce



30-40min



2 Servings

This steak dinner is served just as it should be—with velvety creamed spinach, golden brown roast potatoes, and a silky pan sauce. The sauce highlights a classic flavor combination—thyme and shallot—that's also a perfect match for steak. With this recipe, you're getting all the fancy feels of a luxe steakhouse dinner, but without the hefty price tag!



## What we send

- 12 oz red potatoes
- ¼ oz fresh thyme
- 1 shallot
- garlic
- 1 oz cream cheese <sup>1</sup>
- 5 oz baby spinach
- 10 oz pkg beef tenderloin
- 1 pkt beef broth concentrate

## What you need

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

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 610kcal, Fat 38g, Carbs 40g, Protein 28g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then cut into ¾-inch pieces. On a rimmed baking sheet, toss **potatoes** with **1½ tablespoons oil** and **half of the thyme sprigs** (save rest for step 2); season with **salt** and **pepper**. Roast on upper oven rack until tender and golden brown, 20-25 minutes.



### 4. Cook steaks

Rinse and dry skillet. Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same 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). Transfer to a cutting board to rest for 5 minutes.



### 2. Prep ingredients

Meanwhile, finely chop **shallot**. Finely chop **1 large garlic clove**. Pick and finely chop **½ teaspoon thyme leaves** from remaining sprigs. In a liquid measuring cup or small bowl, whisk to combine **cream cheese** and **¼ cup water** (it's ok if it's lumpy).



### 5. Make sauce

Immediately add **remaining chopped shallot** to skillet, and cook, stirring, about 1 minute. Add **chopped thyme**, **broth concentrate**, and **½ cup water**. Bring to a simmer and cook until sauce is reduced to ¼ cup, about 3 minutes. Swirl in **1 tablespoon butter**. Season to taste with **salt** and **pepper**.



### 3. Cook spinach

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped garlic** and **half of the shallot**. Cook until softened, 1-2 minutes. Add **spinach** in large handfuls, stirring to wilt after each addition. Add **cream cheese mixture** to skillet. Cook, stirring, until combined, 1-2 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm.



### 6. Slice steak & serve

Thinly slice **steaks**, if desired. Remove **thyme sprigs** from **potatoes**. Serve **steak** with **sauce** spooned on top, alongside **roast potatoes** and **creamed spinach**. Enjoy!