

MARLEY SPOON



Steakhouse Dinner with Cottage Fries & Wedge Salad

 30-40min  2 Servings

The key to mastering the perfect steak at home is seasoning the meat with salt and pepper and allowing it to sit until it's room temperature. This method gives the S&P time to penetrate for a well-seasoned steak. When cooking, use a hot, heavy skillet (we love a cast-iron skillet!); it gives the steak a tasty brown crust.

What we send

- 10 oz pkg beef tenderloin
- 2 potatoes
- 1 oz sour cream ²
- 1 radish
- 1 romaine heart
- 2 scallions
- 1½ oz pkt Worcestershire sauce ¹
- garlic

What you need

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

Tools

- medium saucepan
- microplane or grater
- medium heavy skillet (preferably cast-iron)
- rimmed baking sheet

Cooking tip

Let the steaks rest for 5 minutes before slicing; this gives it time to relax after cooking at a high temperature, and the juices will redistribute evenly. The result is a more tender, juicier steak.

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 27g, Carbs 53g, Protein 40g



1. Season steaks

Preheat oven to 325°F with a rack in the center. Bring a medium saucepan of **salted water** to a boil.

Pat **steaks** dry and transfer to a rimmed baking sheet or plate; rub steaks all over with **oil**, **salt**, and **pepper**. Set aside at room temperature until step 5.



4. Crisp potatoes

Heat **2 tablespoons oil** in a medium heavy skillet (preferably cast-iron) over high until shimmering. Carefully add **potatoes** in a single, tight layer and cook, turning once, until golden and crisp all over, about 5 minutes total.

Transfer to a rimmed baking sheet and keep warm on center oven rack. Carefully pour off any oil from skillet.



2. Prep cottage fries

Scrub **potatoes**, then cut into ½-¾-inch thick rounds; add to boiling water and cook until barely tender when pierced with a knife, 8-10 minutes.

Drain and return to saucepan. Gently shake saucepan over medium heat until potatoes are dry, about 1 minute.



5. Cook steaks

Heat same skillet over medium-high. Add **steaks** and cook until lightly charred and medium-rare, 3-4 minutes per side (or longer for desired doneness).

Add **Worcestershire sauce** and cook, turning steaks, until glazed and liquid is nearly evaporated, about 1 minute more. Transfer to a cutting board and let rest for 5 minutes.



3. Prep salad

Finely grate **1 small garlic clove** into a small bowl. Add **sour cream**, **½ tablespoon each of vinegar and oil**, **½ teaspoon water**, and **¼ teaspoon each of salt and pepper**.

Trim ends from **radishes**, then thinly slice. Halve **lettuce** lengthwise through the core. Trim **scallions**, then thinly slice on an angle.



6. Finish & serve

Place a **lettuce wedge** on each plate and drizzle with **dressing**. Scatter **radishes** and **scallions** on top. Thinly slice **steaks**, if desired, and serve **cottage fries** alongside. Pour **any resting steak juices** over steak. Enjoy!