

MARLEY SPOON



Steak & Crispy Patatas Bravas

with Collard Greens & Aioli



30-40min



2 Servings

Patatas bravas is a popular Spanish tapas dish made of crispy, smoky potatoes, topped with a creamy aioli. They're perfect to round out a table full of small plates, or as an elevated take on the "potatoes" part of a "steak and potatoes" dinner—which is what we did here! With sautéed collard greens on the side and a squeeze of lemon over top, it's a pretty perfect meal.

What we send

- ½ lb baby potatoes
- garlic
- 1 lemon
- 1 oz mayonnaise ^{1,2}
- ¼ oz smoked paprika
- 1 bunch collard greens
- 10 oz pkg beef tenderloin

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Allergens

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

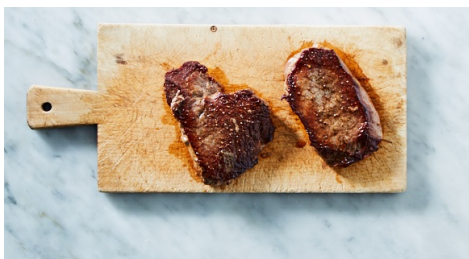
Nutrition per serving

Calories 780kcal, Fat 57g, Carbs 30g, Protein 38g



1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Halve **potatoes**. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, and season with **salt** and **pepper**. Roast on upper oven rack until very crisp and browned, about 25 minutes.



4. Cook beef tenderloin

Pat **beef tenderloin** dry and season with **salt** and **pepper**. Heat **1 tablespoon 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 more depending on thickness and desired doneness). Transfer to a cutting board and allow to rest. Rinse and dry skillet.



2. Make aioli

Finely chop **2 teaspoons garlic**. Add zest from **half of the lemon** and **¾ teaspoon lemon juice** into a small bowl. Whisk in **mayonnaise**, **2 tablespoons oil**, **½ teaspoon of the garlic**, and **½ teaspoon of the smoked paprika**; season to taste with **salt** and **pepper**.



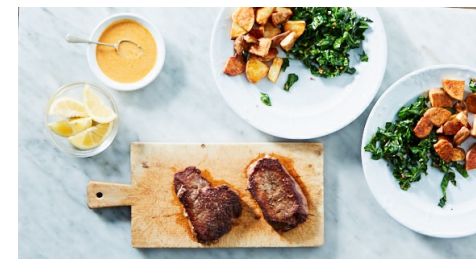
5. Cook collards

Heat **remaining 1½ teaspoons garlic** and **2 teaspoons oil** in the same skillet over medium until fragrant, about 30 seconds. Add **collard greens** and cook, stirring, until bright green, 2-3 minutes. Add **1 tablespoon water** and cook, stirring, until collards are tender and water is evaporated, about 1 minute. Season to taste with **salt** and **pepper**.



3. Prep collards

Remove **leaves from half of the collard greens**; discard stems (save rest for own use). Stack leaves together and roll like a cigar. Slice crosswise, as thinly as possible, to make ribbons about ⅛-inch wide.



6. Finish & serve

Thinly slice **beef tenderloin**, if desired, and cut **remaining lemon** into wedges. Serve **beef tenderloin**, drizzled with **any juices** from cutting board, alongside **potatoes**, **collards**, and **aioli**. Pass **remaining lemon wedges** for squeezing. Enjoy!