

MARLEY SPOON



? Salsa Verde Steak & Herb Roasted Potatoes

with Garlicky Kale



40-50min



2 Servings

Fresh and lively, our herbal salsa verde elevates this steak and potatoes dinner to the next level. We roast potatoes with Herbs de Provence, an aromatic blend from southern France, until crispy and golden brown. The herbs do double duty by flavoring the juicy steaks while we sauté dark greens with garlic until soft and tender.

What we send

- 2 potatoes
- 1 bunch curly kale
- garlic
- 1 oz cornichon
- 1 oz capers
- ¼ oz herbs de Provence
- 1 lemon
- 2 (2 oz) chimichurri sauce
- 10 oz pkg beef tenderloin
- ¼ oz Dijon mustard

What you need

- 4 Tbsp olive oil
- kosher salt & ground pepper

Tools

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

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 56g, Carbs 51g, Protein 42g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into 1-inch pieces. Strip **kale leaves** from stems; discard stems. Cut or tear leaves into 1-inch pieces. Finely chop **2 medium garlic cloves**. Finely chop **half of the cornichons and capers** (save rest for own use).



4. Cook kale

Cover skillet, lower heat to medium, and cook until **kale** is dark green and tender, about 5 minutes. Uncover and increase heat to medium-high. Cook, stirring occasionally, until liquid has mostly evaporated (bottom of skillet will be almost dry and greens will begin to sizzle), 1-2 minutes.

Off heat, squeeze in **1 teaspoon lemon juice**. Season to taste with **salt** and **pepper**.



2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and **half of the herbs de Provence**; season with **salt** and **pepper**. Roast on lower oven rack until deeply browned and tender, stirring halfway through, 30-35 minutes.

Into a small bowl, **zest half of the lemon**. Stir in **chimichurri, Dijon, cornichons**, and **capers**; set aside.



5. Season steaks

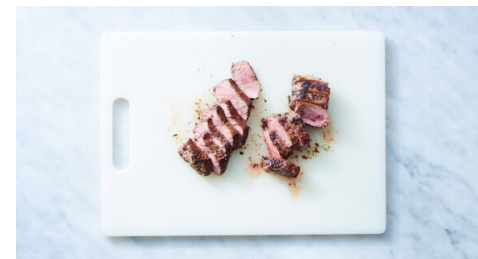
Transfer **kale** to a bowl and cover to keep warm. Rinse and wipe out skillet.

Season **steaks** all over with **salt, pepper**, and **remaining herbs de Provence**; pat to adhere.



3. Wilt kale

In a medium heavy skillet, combine **chopped garlic** with **2 tablespoons oil**. Cook over medium-high heat until fragrant, softened, and just starting to brown on the edges, 2-3 minutes. Stir in **half of the kale** and cook until beginning to wilt, about 1 minute. Stir in remaining kale and **½ cup water**.



6. Cook steaks & serve

Heat skillet over medium-high with **1 tablespoon oil** until lightly smoking. 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. Thinly slice against the grain, if desired.

Serve **steaks** and **salsa verde** with **potatoes** and **kale**. Enjoy!