

MARLEY SPOON



Seared Steak & Dijon Butter

with Asparagus & Potatoes



20-30min



2 Servings

Compound butter is one of our favorite ways to fancify any dish with very minimal effort. They're wonderful because, well, it's butter—which is always a great starting point—but also so easy! This dish is inspired by the kind of classic French food you might find in a corner bistro or brasserie: steak, tender potatoes, a seasonal veggie, and a classic compound butter flavored with Dijon.

What we send

- 12 oz red potatoes
- ½ lb asparagus
- 2 scallions
- 1 lemon
- ¼ oz Dijon mustard
- 10 oz pkg beef tenderloin

What you need

- kosher salt & ground pepper
- butter ¹
- olive oil

Tools

- medium pot
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 580kcal, Fat 39g, Carbs 34g, Protein 27g



1. Boil potatoes

Scrub **potatoes** and cut into ½-inch pieces. Place in a medium pot with **1 teaspoon salt** and enough **water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and reduce heat to a simmer; cook until potatoes are easily pierced with a knife but not falling apart, 5-8 minutes. Drain and reserve pot for step 5.



4. Cook steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



2. Prep ingredients

Meanwhile, place **2 tablespoons butter** in a small bowl; set aside at room temperature to soften.

Trim bottom 2 inches from **asparagus**, then cut into 1-inch pieces. Trim **scallions** and finely chop, keeping dark greens separate. Zest **all of the lemon** and squeeze **half of the juice**, keeping separate. Cut remaining lemon into wedges.



5. Cook vegetables

Heat **2 tablespoons oil** in reserved pot over medium-high. Add **scallion whites** and **light greens** and **asparagus**; cook, stirring, until asparagus is bright green and crisp-tender, about 2 minutes. Add **potatoes**, **remaining lemon zest and scallion dark greens**, **¾ teaspoon lemon juice**, **¼ teaspoon salt**, and **1 pat of the Dijon butter**. Stir until combined and veggies are coated.



3. Make Dijon butter

To bowl with **softened butter**, add **mustard**, **1 tablespoon of the scallion dark greens**, **1 teaspoon of the lemon juice**, and **½ teaspoon of the lemon zest**. Mash with a fork to combine. Season with **salt** and **pepper**.

Divide butter into 3 equal pieces and place on a small plate. Cover with plastic wrap and place in fridge to chill.



6. Butter steaks & serve

Serve **steaks** topped with **remaining Dijon butter**, letting butter melt to create a sauce. Serve **vegetables** and **lemon wedges** alongside. Enjoy!