

MARLEY SPOON



Rosemary-Basted Steak

with Cheesy Garlic Potatoes



30min



2 Servings

Basting steaks with butter is a restaurant trick that'll make you a star in your own kitchen. First, the steaks are seared, then a pat of butter and some chopped fresh rosemary are added to the skillet. The herby melted butter is lovingly spooned over the deep, savory crust of the meat, infusing it with the most incredible flavor. Cheesy potato "chips" and a spinach salad round out the plate.

What we send

- 1 russet potato
- garlic (use 1 large clove)
- ¾ oz piece sharp cheddar ¹
- 1 plum tomato
- ¼ oz fresh rosemary
- 2 sirloin steaks
- 3 oz baby spinach
- 2 oz red radish

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- butter ¹

Tools

- rimmed baking sheet
- 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 750kcal, Fat 48g, Carbs 45g, Protein 37g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then halve lengthwise and cut into ¼-inch thick half moons. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**, and season with **salt** and **pepper**. Roast on lower oven rack until potatoes are tender and browned in spots, about 20 minutes.



4. Prep steaks

Pick **1½ teaspoons rosemary needles** from stems; discard stems and finely chop needles (save rest for your own use). Pat **steaks** dry and season all over with **salt** and **pepper**.



2. Add cheese & garlic

Meanwhile, peel and finely chop **1 teaspoon garlic**. Finely chop **cheddar**. Sprinkle cheddar and half of the chopped garlic over potatoes on the baking sheet. Roast on lower oven rack until cheese is melted and garlic is fragrant, 2-3 minutes.



5. Cook steaks

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks** and cook until deeply browned on one side, 3-4 minutes. Flip steaks, then add **1 tablespoon butter** and **½ teaspoon of the chopped rosemary** to the skillet. Cook until steaks are browned and medium-rare, 3-4 minutes. Using a large spoon, baste steaks with butter and rosemary.



3. Prep salad

In a medium bowl, stir to combine **remaining chopped garlic** and **2 teaspoons vinegar**. Whisk in **1½ tablespoons oil**; season with **salt** and **pepper**. Core **tomato**, then cut into ½-inch pieces. Transfer tomatoes to bowl with **vinaigrette**, stirring to combine.



6. Finish & serve

Scrub **radishes**, then thinly slice. Transfer radishes and **spinach** to the bowl with the **tomatoes**, tossing to combine. Season salad with **salt** and **pepper**. Garnish **steaks** with **remaining chopped rosemary**, and serve with **cheesy garlic potatoes** and **salad** alongside. Enjoy!