

# MARLEY SPOON



## Seared Steak & Brown Butter Pan Sauce

with Roasted Carrots & Potatoes



30-40min



2 Servings

Making a pan sauce is one simple way to turn a home-cooked meal into a restaurant-worthy dinner. Butter is gently browned, creating a nutty, rich flavor, and then combined with sweet shallots, beef broth, and a splash of vinegar. The result is a luscious sauce for tender seared steaks. Crisp potato wedges are coated in a garlicky parsley oil, taking the whole plate to the next level. Steak and potatoes never looked so good.



### What we send

- 1 russet potato
- 2 carrots
- garlic (use 1 large clove)
- ¼ oz fresh parsley
- 2 sirloin steaks
- 1 shallot
- 1 oz sherry vinegar <sup>17</sup>
- 1 pkt beef broth concentrate

### What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>

### Tools

- rimmed baking sheet
- medium skillet

### Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

### Nutrition per serving

Calories 830kcal, Fat 52g, Carbs 59g,  
Protein 35g



#### 1. Roast carrots & potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into ½-inch thick wedges. Scrub **carrots**, then trim ends and cut into ½-inch thick wedges. Transfer to a rimmed baking sheet; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, 20-25 minutes.



#### 4. Brown steaks

Heat **2 teaspoons oil** in a same skillet over medium-high. Transfer **steaks** to skillet, then cook until deeply browned and medium-rare, 3-4 minutes per side. Transfer to plates. Return skillet to the stovetop.



#### 2. Make garlic-parsley oil

Peel and finely chop **1 teaspoon garlic**. Finely chop **parsley leaves and stems**. In a small bowl, combine parsley, garlic, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**. Toss potatoes and carrots with **garlic-parsley oil**. Cover to keep warm.



#### 5. Make sauce

Reduce heat to medium. Add **1 tablespoon oil**, **chopped shallots**, and **1 teaspoon flour** to same skillet, then cook until shallots are softened, about 1 minute. Stir in **1 tablespoon of the sherry vinegar**, **broth concentrate**, and **½ cup water**. Increase heat to medium-high. Cook until liquid is reduced by half, 1-2 minutes. Remove from heat and whisk in **brown butter**.



#### 3. Prep ingredients

In a medium skillet, melt **2 tablespoons butter** over medium-high; cook, swirling occasionally, until browned, 3-4 minutes. Place in a small bowl, and transfer to refrigerator. Reserve skillet for step 4. Pat **steaks** dry, then season generously with **salt** and **pepper**. Peel **shallot**, then finely chop 1 tablespoon (save rest for own use).



#### 6. Finish & serve

Season **sauce** to taste with **salt** and **pepper**. Thinly slice **steak**, then spoon **brown butter pan sauce** over top. Serve with **roasted carrots and potatoes**. Enjoy!