

MARLEY SPOON



Seared Steak & Pastrami-Spiced Butter

with Scalloped Potatoes & Broccoli



30-40min



2 Servings

We up the ante on the usual steak and potato dinner with flavors inspired by your favorite deli. We smother the steak with a compound butter that's kicked up with smoky-sweet pastrami spices. For the sides, we have roasted broccoli and creamy scalloped potatoes crusted in Parmesan cheese.

What we send

- 1 russet potato
- 3 oz shallot
- ¾ oz piece Parmesan ⁷
- 2 pkts cream cheese ⁷
- pastrami spice blend (use 2½ tsp)
- ½ lb broccoli
- 2 sirloin steaks

What you need

- butter ⁷
- milk ⁷
- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- medium ovenproof skillet
- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 53g, Carbs 53g, Protein 43g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Set **2 tablespoons butter** out to soften. Peel **potato**; slice into ¼-inch thick rounds. Halve, peel, and thinly slice **shallot**. Finely grate **Parmesan**. In a medium ovenproof skillet, whisk **cream cheese** with **1 cup milk**, **½ teaspoon salt**, and **a few grinds of pepper** over medium-high until melted, 1-2 minutes.



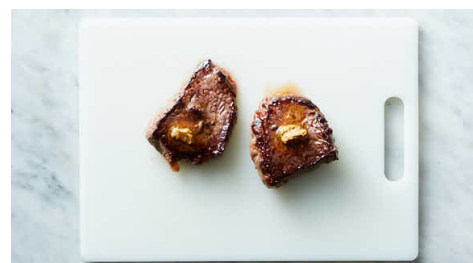
4. Roast broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and **a generous pinch of each salt and pepper**. Roast on lower oven rack until lightly browned and crisp-tender, about 12 minutes.



2. Bake scalloped potatoes

Add **potatoes** and **sliced shallots** to the skillet, shaking to distribute into an even layer (potatoes won't be completely submerged); bring to a boil. Reduce heat to medium, cover, and cook until sauce is slightly thickened, about 5 minutes. Top with **Parmesan**. Bake scalloped potatoes, uncovered, on upper oven rack until tender and browned on top, 18-20 minutes.



5. Cook steaks

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **steaks**, and cook, turning once, until well browned and medium-rare, about 3 minutes per side (or longer for thicker steaks). Transfer steaks to a cutting board, top with **pastrami butter**, and let rest for 5 minutes.



3. Prep ingredients

In a small bowl, mash to combine **softened butter** and **2½ teaspoons of the pastrami spice blend**. Cut **broccoli** into 1-inch florets. Pat **steaks** dry and season all over with **salt** and **pepper**.



6. Serve

Thinly slice **steaks**, if desired. Serve **steaks** alongside **scalloped potatoes** and **roasted broccoli**. Drizzle with **any buttery juices** from the cutting board. Enjoy!