

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.

What we send

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

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 and finely chop **1½ teaspoons rosemary leaves**. Pat **steaks** dry and season all over with **salt** and **pepper**.



2. Add cheese & garlic

While **potatoes** roast, peel and finely chop **1 teaspoon garlic**. Finely chop **cheddar**. Flip potatoes, then transfer cheddar and half of the garlic to baking sheet with potatoes. Return baking sheet to lower oven rack and roast 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 & vinaigrette

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

Transfer **steaks** to plates, then garnish with **remaining chopped rosemary**. Scrub **radishes**, then halve if large and thinly slice. Transfer **radishes** and **spinach** to the bowl with the **tomatoes**, stirring to combine. Season **salad** with **salt** and **pepper**. Serve **steaks** with **potatoes** and **salad**. Enjoy!