



Steak & Garlic Butter

with Blistered Tomatoes & Green Beans



20-30min



2 Servings

Blistering grape tomatoes is a simple, one pan broiling trick that adds an incredible sweetness and depth of flavor to an already delicious ingredient. First, we roast green beans until they are just tender, then the oven is switched to broil and add grape tomatoes to "blister" them until they are lightly browned and bursting. This is the perfect side for seared steak slathered in garlic butter.

What we send

- garlic (use 1 large clove)
- ½ lb green beans
- 1 lemon
- 2 sirloin steaks
- 1 container grape tomatoes

What you need

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

Tools

- microplane or grater
- rimmed baking sheet
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 490kcal, Fat 35g, Carbs 23g, Proteins 32g



1. Prep ingredients

Preheat oven to 450°F with a rack in the top position. Finely chop **1 teaspoon garlic**. Trim **green beans**. Finely grate **half of the lemon** and squeeze **1 teaspoon juice** into a small bowl. Set **1 tablespoon butter** out at room temperature to soften until step 4.



4. Make garlic butter

While **steaks** rest, in a small bowl, mash **softened butter**, **chopped garlic**, and **a pinch each of salt and pepper** together with a fork.



2. Roast green beans

On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil** and **a pinch each of salt and pepper**. Roast on top oven rack, shaking baking sheet to turn beans halfway through, until tender and beginning to brown in spots, 9-11 minutes. Transfer to a plate, and cover to keep warm.



5. Broil tomatoes

Switch oven to broil. Add **half of the tomatoes** (save rest for own use) to same baking sheet. Broil on top oven rack until slightly collapsed and browned in spots, 3-5 minutes (watch closely as broilers vary). Remove from oven and return **green beans** to baking sheet. Carefully toss green beans and tomatoes with **lemon zest and juice**, and **a pinch each of salt and pepper**.



3. Cook steaks

Pat **steaks** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until browned all over and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to let rest for 5 minutes.



6. Finish & serve

Spread an even amount of **butter** on each **steak** (it will melt into it). Thinly slice **steaks**, if desired, and serve alongside the **green beans** and **tomatoes**. Enjoy!