



Steak & Parmesan Potatoes

with Spinach & Horseradish Cream



30-40min



2 Servings

Pro tip: Make sure to generously oil the baking (coat it well!) before adding Parmesan. It's okay if it's not a perfectly precise rectangle of Parm, just be sure to cover your Parm patches with potatoes to prevent it from burning before the potatoes are done. If your potatoes are sticking to the baking sheet, then they're not done roasting! Use a flat spatula to help release the Parmesan potatoes when well browned and crisp.

What we send

- ¾ oz piece Parmesan ⁷
- 1 pkt coriander seeds
- 1 russet potato
- 1 pkt sour cream ⁷
- horseradish (use 1 tsp) ^{6,12}
- 10 oz sirloin steaks
- garlic (use 1 large clove)
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

Soy (6), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

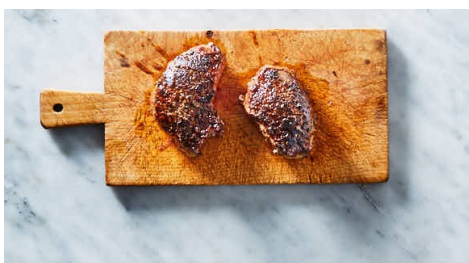
Nutrition per serving

Calories 760kcal, Fat 50g, Carbs 45g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely grate **Parmesan**. Using the bottom of a jar or cup, press **coriander seeds** on a cutting board until finely crushed. Scrub and cut **potato** into 1-inch pieces. Transfer to a medium bowl and toss with **crushed coriander**, **2 tablespoons oil**, and **a generous pinch each of salt and pepper**.



4. Cook steaks

Pat **steaks** dry and season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks to skillet, and cook until well browned and cooked to medium-rare, 3-4 minutes per side (or longer if desired). Transfer to a cutting board to rest.



2. Roast Parmesan potatoes

Generously **oil** a rimmed baking sheet. Arrange **Parmesan** in a 12x 6-inch rectangle on prepared baking sheet. Place **potatoes** on top of Parmesan (covering as much of the cheese as possible) and roast on upper oven rack until potatoes are browned and crisp, and cheese is melted and golden, about 30 minutes (watch closely). See front of recipe card for our tip.



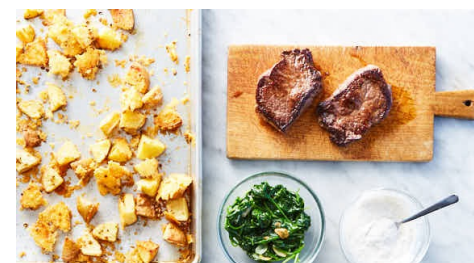
5. Sauté spinach

Wipe out skillet. Add **sliced garlic** and **1 tablespoon oil**, and cook over medium heat, stirring, until golden-brown and fragrant, about 1 minute. Add **spinach** and **a pinch each of salt and pepper**, and cook, stirring, until spinach is just wilted, about 2 minutes.



3. Make horseradish cream




Meanwhile, in a small bowl, stir to combine **all of the sour cream** and **1 teaspoon horseradish**; season to taste with **salt and pepper**. Thinly slice **1 large garlic clove** and set aside for step 5.



6. Finish & serve

Thinly slice **steaks**, if desired. Using a spatula, scrape up **potatoes and Parmesan** from the baking sheet (cut through the Parmesan to create "sections," making it easier to scoop up the potatoes); break up any potatoes that might be stuck together. Serve **steak** with **Parmesan potatoes** and **sautéed spinach** alongside, and with **horseradish cream** for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**