

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 cheddar ¹
- 1 plum tomato
- ¼ oz fresh rosemary
- 2 sirloin steaks
- 2 oz red radish
- 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**; discard stems. Pat **steaks** dry, then season all over with **salt** and **pepper**.



2. Add cheese & garlic

While **potatoes** roast, finely chop **1 teaspoon garlic**. Finely chop **cheddar**. Flip potatoes on baking sheet, then sprinkle cheddar and half of the garlic over top. Roast on lower oven rack 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**; cook until browned on the bottom, 3-4 minutes. Flip steaks; add **1 tablespoon butter** and **½ teaspoon of the chopped rosemary** to skillet. Cook, using a large spoon to baste steaks with butter and rosemary, until steaks are browned and medium-rare, 3-4 minutes (or longer if desired).



3. Marinate tomatoes

In a medium bowl, whisk to combine **remaining chopped garlic**, **1½ tablespoons oil**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**. Core **tomato**, then cut into ½-inch pieces. Transfer tomatoes to bowl with **vinaigrette**, stirring to coat. Set aside until step 6.



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 bowl with **marinated tomatoes**, stirring to combine. Season **salad** with **salt** and **pepper**. Serve **steaks** with **cheesy garlic potatoes** and **salad** alongside. Enjoy!