

MARLEY SPOON



Seared Steak & Brown Butter Pan Sauce

with Roasted Carrots & Potatoes



30-40min



2 Servings

Making a pan sauce is one simple way to turn a home-cooked meal into a restaurant-worthy dinner. Butter is gently browned, creating a nutty, rich flavor, and then combined with sweet shallots, beef broth, and a splash of vinegar. The result is a luscious sauce for tender seared steaks. Crisp potato wedges are coated in a garlicky parsley oil, taking the whole plate to the next level. Steak and potatoes never looked so good.

What we send

- 1 russet potato
- 2 carrots
- garlic (use 1 large clove)
- ¼ oz fresh parsley
- 2 sirloin steaks
- 1 shallot
- 1 pkt beef broth concentrate
- 1 oz sherry vinegar (use 1 Tbsp)

What you need

- olive oil
- kosher salt & ground pepper
- butter ¹
- all-purpose flour ²

Tools

- rimmed baking sheet
- medium skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 52g, Carbs 59g, Protein 35g



1. Roast carrots & potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into ½-inch thick wedges. Scrub **carrots**, then trim ends and cut into ½-inch thick wedges. Transfer to a rimmed baking sheet; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, 20-25 minutes.



4. Brown steaks

Heat **2 teaspoons oil** in a same skillet over medium-high. Add **steaks**, and cook until deeply browned and medium-rare, 3-4 minutes per side. Transfer to plates. Return skillet to the stovetop.



2. Make garlic-parsley oil

Peel and finely chop **1 teaspoon garlic**. Finely chop **parsley leaves and stems** together. In a small bowl, combine parsley, garlic, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**. Toss potatoes and carrots with **garlic-parsley oil**. Cover to keep warm.



5. Make sauce

Reduce heat to medium. Add **chopped shallots**, **1 tablespoon oil**, and **1 teaspoon flour** to same skillet, and cook until shallots are softened, about 1 minute. Stir in **broth concentrate**, **1 tablespoon of the sherry vinegar**, and **½ cup water**. Increase heat to medium-high. Cook until liquid is reduced by half, 1-2 minutes. Remove from heat and whisk in **reserved brown butter**.



3. Prep ingredients

In a medium skillet, melt **2 tablespoons butter** over medium-high; cook, swirling occasionally, until browned, 3-4 minutes (watch closely). Place brown butter in a small bowl, transfer to refrigerator, and reserve for step 5. Pat **steaks** dry, then season generously with **salt** and **pepper**. Peel **shallot**, then finely chop 1 tablespoon (save rest for own use).



6. Finish & serve

Season **sauce** to taste with **salt** and **pepper**. Thinly slice **steak**, if desired, and spoon **brown butter pan sauce** over top. Serve with **roasted carrots and potatoes**. Enjoy!