



Steak & Parmesan Potatoes

with Sautéed Spinach & Horseradish Cream



30-40min



2 Servings

One plate can have it all. Here we pair crusty pan-seared steaks with Yukon gold potatoes coated in nutty, crisp Parmesan and crushed coriander seeds, and garlicky spinach. Creamy horseradish sauce on the side is the perfect dip for the steak or potatoes (or both!).

What we send

- ¾ oz piece Parmesan ⁷
- 1 pkt whole coriander seeds
- 2 Yukon gold potatoes
- 2 pkts sour cream ⁷
- 1 oz horseradish ^{6,12}
- garlic
- 10 oz pkg sirloin steaks
- 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)

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

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

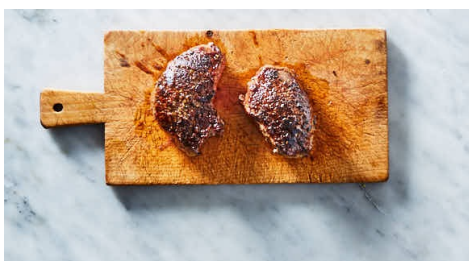
Nutrition per serving

Calories 710kcal, Fat 43g, Carbs 45g, Proteins 44g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely grate **Parmesan**. Press **coriander seeds** using the bottom of a jar or cup until finely crushed. Scrub **potatoes**, then cut into 1-inch pieces. In a medium bowl, toss potatoes with **crushed coriander**, **2 tablespoons oil** and season with **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** and cook, until lightly charred and cooked to medium rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest. Wipe out skillet.



2. Roast potatoes

Arrange **Parmesan** in a 12- x 6- inch rectangle on an **oiled** rimmed baking sheet. Place **potatoes** on top of Parmesan (covering as much of the cheese as possible). Roast on upper oven rack until potatoes are browned and crisp, and cheese is melted and golden, about 30 minutes.



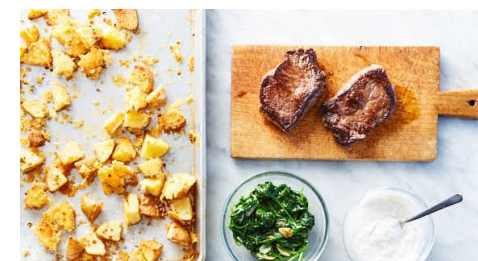
5. Sauté spinach

Heat **garlic** and **1 tablespoon oil** in same skillet over medium-high until golden brown and fragrant, about 1 minute. Add **spinach** and **a pinch each of salt and pepper**; cook, stirring, until spinach is just wilted, about 2 minutes.



3. Make sauce

In a small bowl, stir to combine **all of the sour cream** and **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 **cheese** from baking sheet. Break up any potatoes that might be stuck together. Serve **steak** alongside **potatoes**, **spinach** with **horseradish cream** for dipping. Enjoy!