



Pan-Seared Steaks & Crispy Parm Potatoes

with Green Beans & Herb Compound Butter



30-40min



2 Servings

There is nothing like an indulgent dinner from your favorite swanky steakhouse—unless it's made in the comfort of your kitchen. We pan-sear tender steaks in a heavy skillet for a savory crust, then smother them in lemon-herb compound butter for a restaurant-quality finish. This steak and potato supper channels the excitement of an upscale dinner, no formal attire needed.

What we send

- 1 lemon
- ½ oz pkt honey
- ½ oz tamari in fish-shaped pod ⁶
- 10 oz ranch steaks
- ¾ oz piece Parmesan ⁷
- 18 oz red potatoes
- ½ lb green beans
- ¼ oz fresh thyme

What you need

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

Tools

- microplane or grater
- rimmed baking sheet
- medium saucepan
- 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 36g, Carbs 57g, Proteins 40g



1. Marinate steaks

Preheat oven to 450°F with a rack in the lower third. Finely grate **1 teaspoon lemon zest**; separately squeeze **1½ teaspoons juice** into a medium bowl. Cut any remaining lemon into wedges. To bowl with lemon juice, add **honey, tamari**, and **1½ teaspoons oil**; whisk to combine. Pat **steaks** dry, transfer to bowl with marinade, and turn to coat. Set aside, turning once, until step 5.



4. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Trim **green beans**. Pick **1 teaspoon thyme leaves** from **stems**, then finely chop; discard stems. Add green beans to boiling water; cook until crisp-tender, 3-4 minutes. Drain well, then return to saucepan and drizzle with **oil**. Cover to keep warm until ready to serve.



2. Prep potatoes

Finely grate **Parmesan**, if necessary. Scrub **potatoes**, then thinly slice into rounds. Place **2 tablespoons butter** in a small bowl and set out at room temperature to soften until step 6.



5. Cook steaks

Remove **steaks** from marinade; discard marinade. Pat steaks dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-heat. Add steaks and cook until deeply browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board and let rest for 5 minutes.



3. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **2 teaspoons oil**; season generously with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, about 20 minutes. Remove from oven, sprinkle with **Parmesan**, and return to oven. Roast until cheese is melted, 2-3 minutes (watch closely as ovens vary).



6. Finish & serve

Add **chopped thyme** and **lemon zest** to bowl with **softened butter**. Using a fork, mash to combine. Season with **salt** and **pepper**. Thinly slice **steaks**, if desired, then spread **lemon-thyme butter** over top. Serve **steaks** with **potatoes** and **green beans** alongside, and with **any lemon wedges** for squeezing over. 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**