

MARLEY SPOON



French Bistro Steak Diane & Pommes Frites

with Creamy Mushroom Sauce



50min



2 Servings

We're bringing the bistro feels right to your dining room table with this French-inspired dish, Steak Diane. We sear steaks until a flavorful crusts form, then use the tasty pan-drippings to make a rich sauce with mushrooms, fresh tarragon, and cream cheese. We pair the tender steaks with classic sides: crisp french fries and a peppery arugula salad. Ooh la la!

What we send

- 16 oz russet potatoes
- 1 shallot
- 4 oz white mushrooms
- ¼ oz fresh tarragon
- 10 oz sirloin steaks
- 1 oz cream cheese ¹
- 1½ oz pkt Worcestershire sauce ²
- Dijon mustard (use 2 tsp)
- 3 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- butter ¹

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 51g, Carbs 54g, Protein 43g



1. Roast french fries

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet in oven to preheat. Scrub **potatoes**; cut into ¼-inch fries. In a medium bowl, toss potatoes with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully place potatoes on preheated baking sheet and roast on lower rack until tender and golden brown, 25–30 minutes, flipping after 20–25 minutes.



4. Start sauce

Add **mushrooms, shallots**, and **1 tablespoon butter** to same skillet. Cook, stirring occasionally, until mushrooms are golden brown, liquid is evaporated, and shallots are softened, 2–3 minutes. Season to taste with **salt and pepper**.



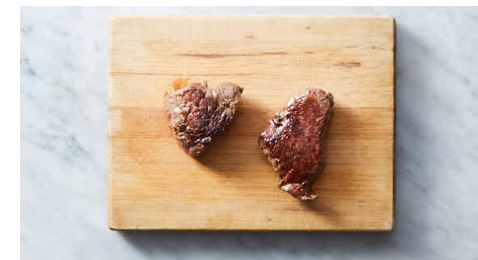
2. Prep ingredients

Finely chop **shallot**. Trim and discard stems from **mushrooms**, then thinly slice caps. Pick **tarragon leaves** from stems, then finely chop 1 teaspoon leaves. In a medium bowl, stir to combine **1 tablespoon vinegar**, **2 tablespoons oil**, and **1 tablespoon of the shallots**. Season to taste with **salt and pepper**; set **dressing** aside until step 6.



5. Finish sauce

Add **cream cheese**, ½ cup water, **1 tablespoon Worcestershire sauce**, and **2 teaspoons Dijon mustard** to skillet with **mushrooms**. Bring to a simmer, stirring to incorporate cream cheese, until sauce coats the back of the spoon, 2–3 minutes. Stir in **chopped tarragon**; season to taste with **salt and pepper**.



3. Cook steaks

Pat **steak** dry and season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (pr longer for desired doneness). Transfer to a cutting board.



6. Finish & serve

Add **arugula** to bowl with **dressing**, tossing to coat. Season to taste with **salt and pepper**. Serve **steak** with **mushroom sauce** spooned over top with **french fries** and **salad** alongside. Enjoy!