



Seared Steak with Mission Fig Sauce

alongside Roasted Winter Veggies & Mash



30-40min



2 Servings

Pan sauce is one way to take any dish from home-cooked status to restaurant-level quality. Tender steaks are seared just until medium-rare. The drippings left in the skillet become the perfect base for a luxe sauce that celebrates winter, thanks to dried figs, shallots, and beef broth. We serve the steak with creamy mashed potatoes (perfect for soaking up that luscious sauce!) and roasted Brussel sprouts and carrots.

What we send

- 3 Yukon gold potatoes
- ½ lb Brussels sprouts
- 4 oz carrot
- 2 oz dried figs
- 1 pkt beef broth concentrate
- 1 shallot (use half)
- 10 oz sirloin steaks
- ¼ oz steak seasoning

What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour¹
- butter⁷
- ¼ c milk⁷

Tools

- medium saucepan
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- potato masher or fork

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 48g, Carbs 63g, Proteins 43g



1. Boil potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes**, then cut into 1-inch pieces. Bring medium saucepan of **salted water** to a boil. Cook over low until easily pierced with a fork, 10-12 minutes. Drain potatoes and return to saucepan. Cover to keep warm.



2. Roast vegetables

Meanwhile, halve **Brussels sprouts** (or quarter if large); remove any outer leaves, if necessary. Scrub and trim **carrot**, then cut into ½-inch-thick slices on an angle. On a rimmed baking sheet, toss Brussels sprouts and carrots with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Roast on upper oven rack until golden brown and tender, 15-20 minutes.



3. Prep broth mixture

Quarter **figs**. In a liquid measuring cup, whisk to combine **beef broth concentrate**, **1 cup hot tap water**, and **1 tablespoon flour**. Stir in figs and set aside to soften. Finely chop **half of the shallot** (save rest for own use).



4. Cook steaks

Pat **steaks** dry. Rub with **oil**, then season all over with **1½ teaspoons steak seasoning**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer, for desired doneness). Transfer to a cutting board to rest.



5. Make sauce




Immediately, add **chopped shallots** and **1 teaspoon oil** to same skillet. Cook, stirring, until golden brown, 1-2 minutes. Stir **broth mixture**, then add to skillet. Bring to a simmer over medium-high. Cook, scraping up any browned bits, until sauce is thickened and coats the back of a spoon, 4-5 minutes. Swirl in **1 tablespoon butter**; season to taste with **salt and pepper**.



6. Finish & serve

Return **potatoes** to medium heat. Add **2 tablespoons butter** and **¼ cup milk**. Using a potato masher or fork, mash until well combined. Season to taste with **salt and pepper**. Thinly slice **steaks**, if desired. Serve **steak** with **mashed potatoes** and **roasted veggies** alongside; spoon **sauce** over **steak**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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