

# MARLEY SPOON



## Herb Crusted Beef

with Pomes Anna.



30-40min



2 Portions

Pomes Anna, also known as Anna potatoes, are layers of thin potato stacked together with lashings of butter in between. When it bakes, the slices adhere together and it creates a wonderful texture. It's the perfect Christmas side dish to this glorious herb-crusted beef main.



## What we send

- green beans
- chives, parsley, 1 garlic clove
- lemon
- panko breadcrumbs <sup>1</sup>
- grass-fed beef rump steak
- desiree potato

## What you'll require

- butter <sup>7</sup>
- Dijon mustard <sup>17</sup>
- olive oil
- salt and pepper

## Utensils

- baking paper
- Colander
- grater
- medium frypan
- medium saucepan
- oven tray
- small saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

## Cooking tip

Use a mandoline to slice the potatoes if you have one. You can also cook the potatoes in muffin tins so that they don't topple over easily.

## Allergens

Gluten (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.

## Nutrition per serving

Energy 590.0kcal, Fat 23.8g, Proteins 41.3g, Carbs 46.1g



### 1. Roast Pommes Anna

Preheat oven to 220C. Melt 20g **butter** in a small saucepan over low heat. Peel and thinly slice **potatoes** to 2mm-thick rounds. Combine butter and potato in a bowl and season well with **salt and pepper**. Line a tray with baking paper (see cooking tip). Arrange 4 potato stacks, then roast for 20-25 mins until golden and cooked through.



### 4. Prepare crust mixture

Combine **garlic**, **herbs**, 2 tsp **lemon zest**, salt and pepper and half of the **breadcrumbs** in a bowl. Drizzle with 3 tsp oil and toss to combine.



### 2. Prepare ingredients

Meanwhile, zest half the **lemon**. Finely chop the **garlic** and **herbs**. Trim the tops from the **beans**. Line a second oven tray with baking paper.



### 5. Prepare beef

Bring a small saucepan of **salted water** to the boil for the green beans. Spread 2 tsp **Dijon mustard** over the surface of each **steak**, then top each one with half of the **crust mixture** allowing some to spill over the sides. Bake for 5-10 mins until golden and steak is cooked through. Remove from oven and set aside to rest for 3 mins.



### 3. Sear steaks

Heat 2 tsp **oil** in a medium frypan over high heat. Season the **beef** with **salt and pepper**, then sear for 50 secs each side and remove the pan from the heat. Transfer the steaks from the pan to the prepared oven tray.



### 6. Get ready to serve

Meanwhile, cook the **beans** in the pan of boiling water for 3 mins or until tender, then drain and drizzle with 1 tsp **oil** and season with **salt and pepper**. Serve the **steak** with the **Pommes Anna** and **green beans**. Merry Christmas!