



Seared Steak & Ginger Butter

with Oven Fries & Green Beans



30-40min



2 Servings

The secret to the best steakhouse steaks is usually a big old dollop of creamy butter just before serving. Here we make a quick and flavorful butter sauce with the addition of ginger and tamari to create a perfect storm of umami—just right for a juicy steak. Crispy oven fries and charred green beans create a delicious base to soak up all of the steak juices and sauce. Cook, relax, and enjoy! ...

What we send

- russet potatoes
- sirloin steaks
- green beans
- scallions
- fresh ginger
- fresh cilantro

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet

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

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

Nutrition per serving

Energy 430.0kcal, Fat 32.0g, Proteins 17.0g, Carbs 28.0g



1. Roast potatoes

Preheat oven to 450°F with oven racks in top and center positions. Scrub **potato**, and cut lengthwise into ½-inch slices. Stack slices then cut into ½-inch sticks. On a rimmed baking sheet, toss potato with **2 tablespoons oil**, and season with **salt** and **pepper**. Roast on center oven rack until undersides are crispy and golden brown, 20–25 minutes.



4. Sear steaks

Pat **steaks** dry and season all over with **½ teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in a medium, heavy skillet over medium-high. Add steaks to skillet, and cook until lightly charred and cooked to medium-rare, 3–4 minutes per side. Transfer to a cutting board and let rest 5 minutes. Reserve skillet for step 6.



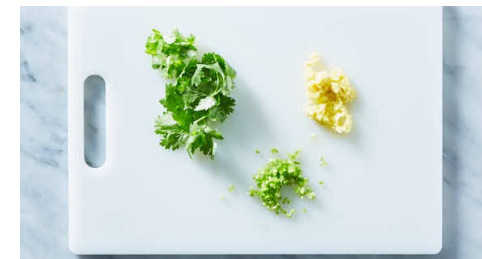
2. Prep ingredients

While potatoes roast, trim stem ends from **green beans**. Trim ends from **scallions**, then thinly slice. Combine green beans and scallions in a medium bowl, and toss with **1 teaspoon oil**; season with **salt** and **pepper**.



5. Broil green beans

Remove **potatoes** from oven and switch oven to broil. Scatter **green beans** and **scallions** over top of potatoes and return to top oven rack. Broil until green beans and potatoes are charred in spots, 3–5 minutes (watch closely as broilers vary).



3. Prep ginger & cilantro

Peel and grate **half of the ginger** (save rest for own use). Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.



6. Make pan sauce & serve

Melt **2 tablespoons butter** in reserved skillet over medium heat. Add **ginger** and **chopped cilantro stems**; cook until fragrant, about 30 seconds. Remove from heat, then stir in **tamari** and **any steak juices**. Thinly slice **steak** and serve with **potatoes** and **green beans**. Drizzle **ginger butter** all over and top with **cilantro leaves**. Enjoy!