



Steak & Parmesan Potatoes

with Spinach & Horseradish Cream



30-40min



4 Servings

Steaks are seared in a cast-iron skillet until perfectly golden-brown. The buttery Yukon gold potatoes are coated in a nutty, crisp coating of Parmesan cheese and coriander and coupled with a side of silky, garlicky sautéed spinach. A horseradish cream is served alongside as a dip for the steak or potatoes (or both!). Cook, relax, and enjoy!

What we send

- coriander seeds
- baby spinach
- Yukon gold potatoes
- garlic
- flank steaks

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane
- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 610.0kcal, Fat 37.0g, Proteins 28.0g, Carbs 44.0g



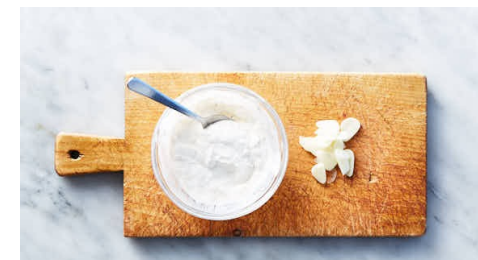
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely grate **Parmesan**. Press **coriander seeds** using the bottom of a jar or cup until finely crushed. Cut **potatoes** into 1-inch pieces (no need to peel). In a large bowl, toss potatoes with **crushed coriander**, **¼ cup oil**, **1 teaspoon salt**, and **a few grinds pepper**.



2. Roast potatoes

Arrange **Parmesan** in a 12- x 15- inch rectangle on an **oiled** rimmed baking sheet. Place **potatoes** on top of Parmesan (covering as much of the cheese as possible) and roast on top oven rack until potatoes are browned and crisp, and cheese is melted and golden, about 30 minutes.



3. Make sauce

In a small bowl, stir together **sour cream** and **horseradish**. Season to taste with **salt** and **pepper**. Peel and thinly slice **2 large garlic cloves** and set aside for step 5.



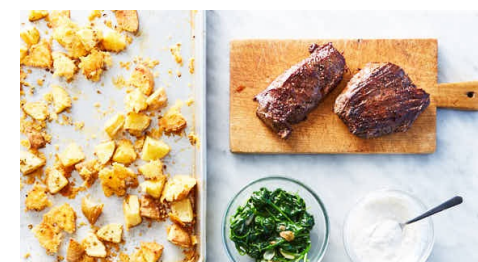
4. Cook steaks

Pat **steaks** dry. Season all over with **¾ teaspoon salt and pepper**. Heat **1 tablespoon oil** in a heavy, large skillet over medium-high. Add **steaks** to skillet, and cook, until lightly charred and cooked to medium rare, 4-6 minutes per side. Transfer to a cutting board to rest.



5. Cook spinach

Wipe out skillet. Heat **garlic** and **1 tablespoon oil** over medium-high until golden brown and fragrant, about 1 minute. Add **spinach** and **a pinch each salt and pepper** and cook, stirring, until spinach is just wilted, about 3 minutes.



6. Finish & serve

Very thinly slice **steaks** across the grain. Using a spatula, scrape up **potatoes** and **cheese** from baking sheet. Break up any potatoes that might be stuck together. Serve **potatoes** alongside **steak**, **spinach**, and **horseradish cream**. Enjoy!