



Seared Steak & Green Beans

with Scalloped Potatoes



30-40min



4 Servings

Scalloped potatoes—this alone is an attention grabber. Thinly sliced potatoes, and shallots get covered in a tangy cream cheese sauce, topped with Parmesan, then baked until bubbling, golden-brown perfection. This is a winner. Served alongside a seared steak and green beans— this is the ultimate meat and potato dinner. Cook, relax, and enjoy!

What we send

- shallot
- green beans
- russet potatoes
- flank steak

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar

Tools

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 600.0kcal, Fat 30.0g, Proteins 35.0g, Carbs 52.0g



1. Prep ingredients

Preheat oven to 450°F with rack in the upper third. Peel **potato**, slice into ¼-inch rounds. Halve **shallot**, peel, and thinly slice. Finely chop **3 tablespoons shallots**. Grate **Parmesan**. In a large skillet, combine **cream cheese** and **2 cups water** over medium-high. Whisk until cream cheese is melted, 1-2 minutes. Season with **½ teaspoon salt** and **a few grinds pepper**.



4. Cook green beans

Add **green beans**, **½ teaspoon salt**, and **a few grinds pepper** to hot skillet and toss to coat. Add **¼ cup water**, cover, and cook until crisp-tender, about 3 minutes. Uncover and continue to cook, stirring, until tender and charred in spots, about 4 minutes. Transfer to a bowl and cover to keep warm.



2. Bake scalloped potatoes

Add **potatoes** and **sliced shallots** to the skillet, shaking to distribute into an even layer (potatoes won't be completely submerged), and bring to a boil. Reduce heat to medium, cover, and cook until slightly thickened, about 5 minutes. Top with **Parmesan**. Roast scalloped potatoes in upper third of oven until tender and browned on top, about 20 minutes.



5. Cook steaks

Add **1 tablespoon oil** and **steaks** to skillet, and cook, turning once, until lightly charred, 4-6 minutes per side for medium-rare. Transfer steaks to a cutting board and let rest 5 minutes. Return skillet to medium heat, add **2 teaspoons oil** and **chopped shallots**; sauté until golden, about 30 seconds.



3. Prep green beans & steaks

Trim stem ends from **green beans**. Pat **steaks** dry, and using a mallet or heavy skillet, pound to an even ¾-inch thickness, if necessary. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large skillet, preferably cast-iron, over medium-high until very hot.



6. Cook sauce & serve

To shallots in skillet add **¼ cup vinegar** and **⅓ cup water**; simmer over medium-high until thickened and glossy, about 2 minutes. Off heat, stir in **2 tablespoons butter** and **steak juices**; season with **salt** and **pepper**. Thinly slice **steaks** across the grain. Serve **steak** with **green beans** and **scalloped potatoes**. Drizzle **pan sauce** over top. Enjoy!