



Rosemary-Garlic Steak

with Mashed Potatoes & Green Beans



20-30min



2 Servings

Garlic and rosemary are a classic flavor combination, especially for seasoning juicy steaks. We took a traditional, can't lose dish—steak, mashed potatoes, and green beans—and elevated it with a rosemary-garlic compound butter. Dollops of the flavored butter melt over slices of steak just before serving. Cook, relax, and enjoy!

What we send

- fresh rosemary
- steaks
- garlic
- russet potatoes
- green beans

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- medium saucepan
- 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 670.0kcal, Fat 36.0g, Proteins 39.0g, Carbs 51.0g



1. Cook mashed potatoes

Peel **potato**; cut into 1-inch pieces. Transfer to a medium saucepan with **2 teaspoons salt**; cover with ½-inch of water. Cover; bring to a boil. Cook, uncovered, until tender, 6-7 minutes. Reserve **2 tablespoons cooking water**, then drain; return to pan. Add **sour cream**, **1 tablespoon oil**, and **cooking water**. Mash until smooth, season to taste with **salt** and **pepper**.



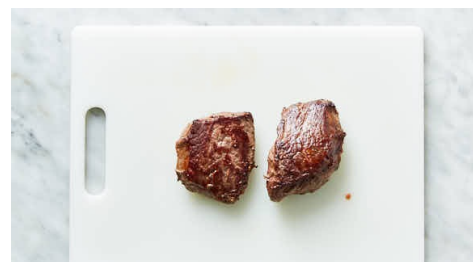
4. Season steaks

Pat **steaks** dry, pound to an even thickness if necessary, then season all over with **½ teaspoon salt** and **a few grinds pepper**.



2. Season butter

Meanwhile, peel and finely grate **1 medium garlic clove** (about ¼ teaspoon). Pick **1 teaspoon rosemary leaves**, then finely chop (save rest for own use). In a small bowl, combine garlic, rosemary, and **1 tablespoon butter**. Mash with a fork to combine, then season with **a pinch each salt and pepper**.



5. Cook steaks

Heat **2 teaspoons oil** in a medium heavy skillet, preferably cast-iron, over medium-high. Transfer **steaks** to skillet, and cook until deeply browned and medium-rare, 3-5 minutes per side, depending on thickness. Transfer to cutting board. Let rest for 5 minutes.



3. Prep green beans

Preheat broiler with top rack 6-inches from heat source. Trim ends from **green beans**. Transfer to a rimmed baking sheet, then toss with **2 teaspoons oil** and **a pinch each salt and pepper**.



6. Finish & serve

Broil **green beans** on top oven rack until tender and browned in spots, 3-6 minutes (watch closely as broilers vary). Very thinly slice **steaks**, if desired, then spread some of the **rosemary-garlic butter** on the **steaks**. Serve with **mashed potatoes & green beans**. Enjoy!