





## Rosemary-Garlic Steak

with Mashed Potatoes & Green Beans

 20-30min  4 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

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

## What you need

- butter<sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- colander
- large 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.

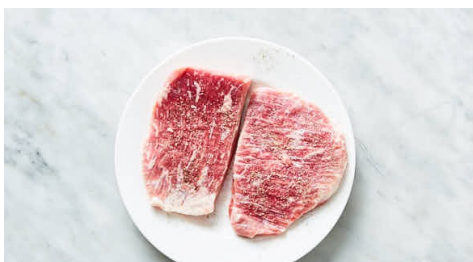
## Nutrition per serving

Energy 520.0kcal, Fat 23.0g, Proteins 30.0g, Carbs 50.0g



### 1. Cook mashed potatoes

Peel **potatoes**; cut into 1-inch pieces. Transfer to a large saucepan with **1 tablespoon salt**, and cover with  $\frac{1}{2}$ -inch water. Cover; bring to a boil. Cook uncovered until tender, 6–7 minutes. Reserve  **$\frac{1}{4}$  cup cooking water**, then drain; return to pan. Add **sour cream**, **2 tablespoons oil**, and **cooking water**. Mash until smooth, and season to taste with **salt** and **pepper**.



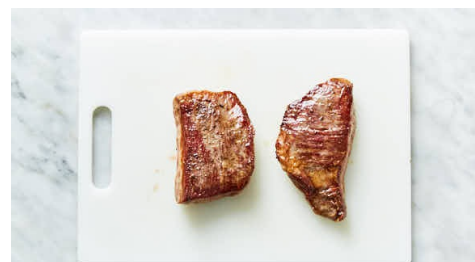
### 4. Season steaks

Pat **steaks** dry, then season all over with **1 teaspoon salt** and **a few grinds pepper**.



### 2. Season butter

Meanwhile, peel and finely grate **1 large garlic clove** (about  $\frac{1}{2}$  teaspoon). Pick **2 teaspoons rosemary leaves**, then finely chop (save rest for own use). In a small bowl, combine garlic, rosemary, and **2 tablespoons 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, 4–6 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 **1 tablespoon 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). Thinly slice **steaks** across grain, then spread some of the **rosemary-garlic butter** on the steaks. Serve with **mashed potatoes & green beans**. Enjoy!