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## Seared Steak & Creamed Spinach

with Red Potatoes & Herby Pan Sauce



30-40min



4 Servings

This is a steak dinner just as it should be—served with velvety creamed spinach, potatoes, and a delicious pan sauce. The sauce highlights a classic combo of flavors—thyme and shallot—which also are a perfect match for a juicy steak. With this recipe, you're getting the fancy feels of a luxe steakhouse dinner, but without the hefty price tag! Cook, relax, and enjoy!

## What we send

- thyme
- flank steak
- garlic
- baby spinach
- red potatoes
- shallot
- beef broth concentrate

## What you need

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

## Tools

- large skillet
- 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 550.0kcal, Fat 33.0g, Proteins 29.0g, Carbs 35.0g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then cut into ¾-inch pieces (no need to peel). On a rimmed baking sheet, toss potatoes with **2½ tablespoons oil**, **¾ of the thyme sprigs** (save rest for step 2), **1 teaspoon salt**, and **several grinds of pepper**. Roast potatoes on upper oven rack until tender and golden brown, 25-30 minutes.



### 4. Cook steaks

Rinse and dry skillet. Pat **steaks** dry, then season all over with **1 teaspoon salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add steaks and cook until browned all over, 4-6 minutes per side for medium-rare. Transfer to a cutting board; let rest 5 minutes.



### 2. Prep ingredients

Halve **shallot**, then peel and finely chop. Peel and finely chop **2 large garlic cloves**. Pick and finely chop **remaining thyme leaves**. In a liquid measuring cup, whisk together **all of the cream cheese** and **⅓ cup water** (it's ok if it is lumpy).



### 5. Make sauce

Immediately add **remaining shallot** to skillet, and cook, about 1 minute. Add **chopped thyme**, **broth concentrate**, and **¾ cup water**. Bring to a simmer and cook until sauce is slightly thickened to ½ cup, 3-4 minutes. Swirl in **2 tablespoons butter**. Season to taste with **salt** and **pepper**.



### 3. Make spinach

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **garlic** and **½ of the shallot**. Cook until softened, 2-3 minutes. Add **spinach** in large handfuls, stirring to wilt after each addition. Add **cream cheese mixture** to skillet. Cook, stirring, until ingredients are combined, 1-2 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover.



### 6. Slice steak & serve

Very thinly slice **steaks** across the grain. Remove **thyme sprigs** from **potatoes**. Serve **potatoes** alongside **steak** and **creamed spinach**, with **sauce** spooned over top of steak. Enjoy!