

Fv sku1570 hero

Seared Steak & Crispy Potatoes

with Japanese Special Sauce



30-40min



4 Servings

Crisp rounds of oven roasted russet potatoes and tender broccolini are served alongside succulent steaks. But the Japanese-style "special sauce" is the secret weapon here. A quick sauce comprised of mayonnaise, garlic, tamari, sugar, and a bit of togarashi, which is a Japanese spice blend with a bit of a kick, is both spooned over top of the steak, but also served as a dipping sauce for the pot...

What we send

- broccolini
- flank steak
- garlic
- russet potatoes

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- medium skillet

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

Calories 640.0kcal, Fat 38.0g, Proteins 31.3g, Carbs 48.4g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Place 2 rimmed baking sheets in oven to preheat. Scrub **potatoes**; slice into 1/3-inch rounds. In a large bowl, toss potatoes, **3 tablespoons oil, 2 teaspoons salt, and a few grinds pepper**; then spread between baking sheets. Roast until bottoms are golden brown, 10-15 minutes, rotating pan once.



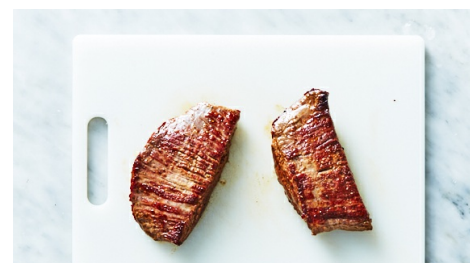
4. Roast broccolini

Once **potatoes** have browned on the bottom, remove from oven and flip over. Rearrange potatoes to make room, then add **broccolini** to baking sheets. Return to oven, and roast on upper rack until potatoes are well browned and crisp on both sides and broccolini stems are tender and florets are crispy, about 10 minutes more.



2. Prep ingredients

Meanwhile, trim ends from **broccolini** and halve spears lengthwise if large. Using same bowl as potatoes, massage broccolini with **2 tablespoons oil and a large pinch each salt and pepper**, making sure florettes are well coated. Peel and grate **1 teaspoon garlic** into a small bowl.



5. Cook steaks

While **potatoes** and **broccolini** roast, pat **steaks** dry. Season both sides with **1/2 teaspoon salt and a few grinds pepper**. Heat **1 tablespoon oil** in a medium, heavy skillet over medium-high. Add steaks and cook until well browned and medium rare, 5-7 minutes per side (or more for thicker steaks). Transfer to a cutting board and let rest 5 minutes.



3. Make special sauce

To same bowl with **garlic**, add **all of the mayonnaise and tamari, 1/2-3/4 teaspoon of the togarashi** (save rest for step 6), and **1 tablespoon sugar**; whisking to combine.



6. Finish & serve

Very thinly slice **steaks** across the grain and serve alongside **roasted potatoes** and **broccolini**. Spoon some **sauce** over **steak** and save the rest for dipping. Sprinkle with some of the **remaining togarashi** if you'd like to add some extra spice. Enjoy!