



NO ADDED GLUTEN

Seared Steak

with Warm Potato & Green Bean Salad

 20-30min  2 Servings

Classic steak and potatoes gets a sophisticated upgrade when crisp-tender, bright green beans and potatoes are tossed in whole grain mustard and vinegar for a tangy bite. Tender sirloin steaks need little more than salt, pepper, and a good sear to bring them to the best versions of themselves.

What we send

What you need

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

Tools

- medium saucepan
- medium skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 42g, Carbs 32g, Protein 43g



1. Prep ingredients

Cut **potatoes** into quarters or, if large, eighths. Trim stem ends from **green beans**. Peel and finely chop **¼ cup shallot**.



2. Boil potatoes

Place **potatoes** in a medium saucepan, along with **2 teaspoons salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until potatoes are just tender, 12-15 minutes. Remove potatoes from saucepan with a slotted spoon, reserving cooking water.



3. Cook green beans

Bring saucepan of water back to a boil. Add **green beans** and cook until bright green and crisp-tender, about 3 minutes. Drain and transfer to a cutting board.



4. Make vinaigrette

Cut **green beans** into ¼-inch pieces and transfer to a large bowl. Add **mustard, chopped shallots, 2 tablespoons vinegar, ¼ cup oil, and ¼ teaspoon each salt and pepper**; stir to combine. Add **warm potatoes** and toss to coat.



5. Cook steaks

Heat **1 tablespoon oil** in a medium skillet over medium-high. Season **steaks** all over with **½ teaspoon salt** and **¼ teaspoon pepper**. Add to skillet and cook, turning once, until deeply browned, 2-3 minutes per side for medium-rare (or longer for thicker steaks).



6. Finish & serve

Transfer **steaks** to a cutting board to rest for a few minutes. Thinly slice steaks, if desired, and serve with **potato salad** alongside. Enjoy!