

Pan-Seared Steaks

with Green Peppercorn Sauce & Roasted Fingerling Potatoes

While we're used to seeing black pepper keeping the salt shaker company on tables everywhere, there are actually many different forms of pepper, all made from the same plant. In this delicious interpretation of the French dish "steak au poivre," we're using green peppercorns, the early berries of the vine. They're usually pickled or brined, which preserves their color. Green peppercorns are mild and nuanced. With whole grain mustard, butter and cream, they're part of an incredibly flavorful pan sauce that defines, or redefines, this classic.



Ingredients

- 2 Flank Steaks
- 8 Ounces Multicolored Fingerling Potatoes
- 8 Ounces Spinach
- 2 Cloves Garlic

Knock Knocks

- 3 Tablespoons Beef Demi-Glace
- 2 Tablespoons Butter
- 2 Tablespoons Green Peppercorns, In Brine
- 2 Tablespoons Heavy Cream
- 1 Tablespoon Whole Grain Dijon Mustard

Makes 2 Servings

About 680 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Remove the steaks from the refrigerator to bring to room temperature. Cut the potatoes into ½-inch-thick rounds. Peel and mince the garlic.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 13 to 15 minutes, or until browned and tender. Remove from the oven and set aside.

3



Cook & drain the spinach:

While the potatoes roast, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**. Cook, stirring frequently, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. When the spinach is cool enough to handle, transfer to a clean work surface and finely chop. Transfer to a bowl and set aside. Wipe out the pan.

4



Cook the steaks:

While the potatoes continue to roast, pat the **steaks** dry with paper towels; season with salt and pepper on both sides. In the same pan used to cook the spinach, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steaks. Cook 3 to 4 minutes per side, or until browned and cooked to your desired degree of doneness. Transfer to a plate and let rest for at least 5 minutes, leaving any drippings and browned bits (or fond) in the pan.

5



Make the sauce:

While the steaks rest, heat the pan of reserved fond on medium-high until hot. Add ¼ **cup of water** and stir in the **beef demi-glace, green peppercorns, mustard, half the butter and half the heavy cream**; season with salt and pepper to taste. Cook, stirring frequently, 2 to 3 minutes, or until slightly reduced in volume. Transfer to a bowl and set aside in a warm place. Wipe out the pan.

6



Cream the spinach & plate your dish:

In the same pan used to make the sauce, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Add the **chopped spinach and remaining heavy cream**. Cook, stirring frequently, 1 to 2 minutes, or until slightly thickened. Add the **remaining butter**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined. Remove from heat; season with salt and pepper to taste. Divide the **steaks, roasted potatoes and creamed spinach** between 2 plates. Top with the **sauce**. Enjoy!