

Pan-Seared Hanger Steaks

with “Creamed” Spinach & Lemon-Butter Purple Potatoes

Inspired by the classic steakhouse dinner, this meal is a hearty combination of classic flavors. Our take on “creamed” spinach doesn’t rely on milk to achieve its rich, lush consistency. Instead, we’re using Parmesan cheese, which imparts not only the “creamy” texture but also intense, lightly salty flavor.



Ingredients

- 2 Hanger Steaks
- 2 Cloves Garlic
- 1 Bunch Chives
- 1 Lemon
- ½ Pound Baby Purple Potatoes
- 8 Ounces Baby Spinach
- 2 Tablespoons Butter
- 3 Tablespoons Grated Parmesan Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes 2 Servings
About 650 Calories Per Serving



Instructions



1

Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Remove the steaks from the refrigerator to bring to room temperature. Peel and mince the garlic. Finely chop the chives. Cut the lemon into quarters and remove the seeds. Cut the potatoes into large chunks.



2

Cook the potatoes:

Once the water is boiling, add the **potatoes**. Cook 8 to 10 minutes, or until tender when pierced with a fork; drain and set aside.



3

Start the spinach:

While the potatoes cook, in a large pan, heat 2 teaspoons of olive oil on medium until hot. Add the **spinach** and season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until completely wilted. Remove the wilted spinach from the pan and drain thoroughly; set aside. Wipe out the pan. When cool enough to handle, finely chop the drained spinach.



4

Cook the steaks:

While the spinach cools, pat the **steaks** dry with paper towels and 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** to the pan and cook, loosely covering the pan with aluminum foil, 5 to 7 minutes per side for medium-rare, or until they reach your desired degree of doneness. Transfer the cooked steaks to a plate and let rest for at least 5 minutes. Wipe out the pan.



5

Finish the potatoes:

While the steaks rest, in the same pan used to cook the steaks, melt **half the butter** on medium-high. Add the **drained potatoes** and cook, tossing to coat, 1 to 2 minutes, or until thoroughly coated and lightly browned. Remove from heat and stir in the **chives** and the **juice of 2 lemon wedges**. Season with salt and pepper to taste and transfer the finished potatoes to a plate.



6

Finish the spinach & plate your dish:

In the same pan, melt the **remaining butter** on medium. Add the **garlic**, as much of the **crushed red pepper flakes** as you'd like and the **chopped spinach**. Cook, stirring frequently, 30 seconds to 1 minute. Turn off the heat and stir in **2 tablespoons of water** and the **Parmesan cheese**. Stir until creamy. Season with salt and pepper to taste. To plate your dish, find the lines of muscle (or grain) of the steak. Slice the steak against the grain. Add any steak juices from the cutting board to the spinach and stir to combine. Divide the **steak**, **potatoes** and **creamed spinach** between 2 plates. Garnish with the **remaining lemon wedges**. Enjoy!