

Pan-Seared Steaks

with “Creamed” Spinach & Lemon-Butter Purple Potatoes

There's a reason why most classic American steakhouse menus haven't changed much for over 100 years: a beautifully cooked steak will never go out of style. We're serving up our own version, alongside tender purple potatoes coated in a delicious sauce of lemon, butter and chives. We're also making “creamed” spinach with Parmesan cheese and a little butter instead of cream, for a lighter touch and incredible flavor—but the same distinctive, creamy texture.



Ingredients

- 2 Steaks
- 2 Cloves Garlic
- 1 Lemon
- ½ Pound Purple Potatoes
- ½ Pound Spinach
- 1 Bunch Chives

Knick Knacks

- 2 Tablespoons Butter
- ¼ Cup Grated Parmesan Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes 2 Servings

About 650 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut the potatoes into ½-inch-thick rounds. Finely chop the chives. Quarter and deseed the lemon. Peel and mince the garlic.

2



Start the potatoes:

Add the **potatoes** to the pot of boiling water. Cook 8 to 10 minutes, or until tender when pierced with a fork. Drain thoroughly.

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**; season with salt and pepper. 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 spinach to release as much liquid as possible; discard the liquid. Transfer the spinach to a cutting board to cool. When cool enough to handle, finely chop. Wipe out the pan.

4



Cook the steaks:

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

5



Finish the potatoes:

While the steaks rest, add **half the butter** to the pan of reserved fond; melt on medium-high until hot. Add the **drained potatoes** and cook, stirring frequently, 1 to 2 minutes, or until thoroughly coated and lightly browned. Remove from heat. Stir in the **chives** and the **juice of 2 lemon wedges**; season with salt and pepper to taste. Divide between 2 plates. Wipe out the pan.

6



Finish the spinach & plate your dish:

In the pan used to cook the potatoes, melt the **remaining butter** on medium until hot. Add the **garlic**, **chopped spinach** and **as much of the crushed red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Turn off the heat. Add the **cheese** and **2 tablespoons of water**; stir until creamy. Season with salt and pepper to taste. Find the lines of muscle (or grain) of the **rested steaks**; thinly slice against the grain. Add any juices from the cutting board to the pan of spinach; stir to combine. Divide the **sliced steaks** and **finished spinach** between the plates of **finished potatoes**. Garnish with the **remaining lemon wedges**. Enjoy!