

# Ribeye Steak for Two

*with Mushroom & Potato Hash*

Chefs, when it comes to great steak, sometimes the simplest accompaniments can make for the most spectacular meal. In this dish, we're cooking up a flavorful, marbled ribeye steak, and serving it with a delicious hash of crispy roasted potato and sautéed oyster mushrooms, cremini mushrooms and shallot. A sprinkling of fragrant, woody rosemary is all this dish needs to truly shine. It's a steakhouse-inspired dinner that's perfect for a winter night at home.



## Ingredients

- 1 Ribeye Steak
- 3 Ounces Oyster Mushrooms
- 2 Ounces Cremini Mushrooms
- $\frac{3}{4}$  Pound Russet Potato
- 1 Bunch Rosemary

## Knick Knacks

- 1 Shallot

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 30 to 40 min





1



### Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Medium dice the potato. Cut the cremini and oyster mushrooms into bite-sized pieces. Peel and thinly slice the shallot. Pick the rosemary leaves off the stems; discard the stems and finely chop the leaves.

2



### Roast the potato:

Place the **potato** 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, stirring halfway through, 24 to 26 minutes, or until golden brown. Remove from the oven and set aside in a warm place.

3



### Cook the steak:

Once the potato has roasted for about 10 minutes, pat the **steak** dry with paper towels; season with salt and pepper on both sides. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steak. 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. Loosely cover the cooked steak with aluminum foil and set aside to rest for at least 5 minutes.

4



### Start the hash:

Add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **cremini and oyster mushrooms**. Cook, stirring occasionally, 4 to 6 minutes, or until browned and crispy. Season with salt and pepper.

5



### Finish the hash & serve your dish:

Add the **shallot, roasted potato** and **all but a pinch of the rosemary** to the pan of mushrooms; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined and the shallot has softened. Remove from heat and season with salt and pepper to taste. Find the lines of muscle (or grain) of the **rested steak**; thinly slice crosswise against the grain. Transfer to a serving dish with the **finished hash**. Garnish with the **remaining rosemary**. Enjoy!