



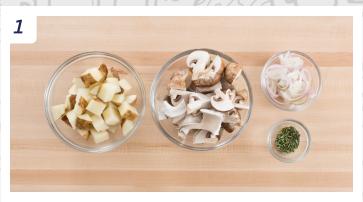
# **Ingredients**

- 1 Ribeye Steak
- 3 Ounces Oyster Mushrooms
- 2 Ounces Cremini Mushrooms
- 34 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



#### 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.



#### 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.



#### 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.



#### 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.



### 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!