

Ingredients



2 Flank Steaks



4 oz Grape Tomatoes



4 Tbsps Butter



3/4 lb Purple Potatoes



2 cloves Garlic



1 Tbsp Red Wine Vinegar







Prepare the ingredients

- Wash and dry the fresh produce.
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Medium dice the potatoes.
- Thinly slice the scallions. separating the white bottoms and hollow green tops.
- · Cut off and discard any stem ends from the green beans.
- Peel and roughly chop 2 cloves of garlic.
- Halve the tomatoes.

2 Cook & mash the potatoes

- Add the diced potatoes to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- · Drain thoroughly and return to the pot. Add 1 tablespoon of olive oil: season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.



• Stir in the sliced white bottoms of the scallions. Taste, then season with salt and pepper if desired. Cover to keep warm.

3 Cook the steaks

- Meanwhile, pat the steaks dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- · Add the seasoned steaks. Cook 3 to 5 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Let rest at least 5 minutes.



4 Start the vegetables

- · While the steaks rest, in the pan of reserved fond, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the green beans; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.



• Add the chopped garlic and halved tomatoes; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the tomatoes are slightly softened.

5 Finish the vegetables

- To the pan, add the vinegar (carefully, as the liquid may splatter) and 1/4 cup of water; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until most of the liquid has cooked off.
- Turn off the heat; stir in 3/4 of the butter (you will have extra) until melted and combined.

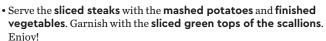
Taste, then season with salt and pepper if desired.



6 Slice the steaks & serve your dish

- · Reserving any juices on the plate, transfer the rested steaks to a cutting board.
- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Transfer the reserved juices from the plate to the pan of finished vegetables; stir to

combine. Taste, then season with salt and pepper if desired.





*An instant-read thermometer should register 145°F.

