



## Seared Steak with Garlicky Potatoes and Greek Salad

Ready: 40-50 min Serves: 2

610 calories

Feta is a crumbly cheese that has been produced in Greece and other Balkan countries for centuries. Made from goat or sheep's milk, it is packed in brine, giving it a distinct, tangy flavor. It's a staple ingredient in traditional Greek salads, like this one, which is paired with garlicky seared potatoes and oregano-marinated steak.

USDA recommends cooking beef to 145° F.



## 1. Prepare Ingredients

Halve **potatoes**. Rinse **romaine** and tear into bite-size pieces. Rinse **tomato** and roughly chop. Mince **garlic**. Halve **lemon**. Rinse **cucumber** and cut into ¼-inch dice. Rinse **parsley** and finely chop leaves, discarding stems. Rinse **steak** and pat dry with paper towel.



## 4. Make Salad

While steak marinates, in a large bowl, whisk together **juice of ½ lemon**, **remaining dried oregano**, and **1½ tablespoons olive oil**. Taste and add **salt** and **pepper** as needed. Add **olives**, **crumbled feta**, **romaine**, **tomato**, and **cucumber**. Toss just before serving.



## 2. Boil Potatoes

Place **potatoes** in a medium pot and cover with cold water. Add a **generous pinch salt** and bring to a boil over high heat. Boil until tender when pierced with the tip of a knife, about 9 minutes. Drain and set aside.



## 5. Cook Steak

Heat a medium pan over medium-high heat for 1 minute. Remove steak from marinade, allowing excess to drip off and wiping off any garlic, and season on both sides with **salt** and **pepper**. When pan is hot, add **steak** and cook until browned on outside and medium rare, 2-3 minutes per side for thinner steaks, and 4-5 minutes per side for thicker cuts (see Recipe Tip). Remove from pan. Set aside to rest for 5 minutes, then thinly slice against the grain.






## 3. Marinate Steak

While potatoes cook, in a large resealable plastic bag, combine **spice mix**, **½ of dried oregano**, **½ of garlic**, a **squeeze lemon juice**, and **1 tablespoon olive oil**. Add **steak** and shake to coat. Set aside to marinate for at least 5 minutes at room temperature or up to 1 hour in fridge.



## 6. Brown Potatoes

Add **2 tablespoons olive oil** to pan from steak over medium heat. When oil is shimmering, add **potatoes** cut-side down and **remaining garlic**. Cook until golden, 3 minutes. Remove from heat and stir in **parsley**, **salt**, and **pepper**. Divide **salad**, **steak**, and **potatoes** evenly between 2 plates. Serve.

Join the Plated community - post your #platedpics this week!   

## Q- RECIPE TIPS

Be sure to read through the entire recipe before you begin cooking. Trust us-- you'll be glad you did!

Because we've sourced antibiotic-free meat, thickness may vary. For cuts closer to ¾ inch-thick, cook 4 minutes per side. Closer to ¼ inch-thick? Just 2 minutes per side.

## Q- INGREDIENTS

- 10 ounces red potatoes
- 1 pound romaine hearts
- 4 ounces plum tomato
- 4 cloves garlic, divided
- 1 lemon
- ½ English cucumber
- ¼ bunch parsley
- 10 ounces inside round steak
- 1 spice mix
- ¼ teaspoon dried thyme
- ⅛ teaspoon crushed red pepper
- ¼ teaspoon dried rosemary
- 1 teaspoon dried oregano, divided
- 2 ounces Kalamata olives
- 2 ounces crumbled feta cheese

## Y- YOU'LL NEED

- medium pot
- large resealable plastic bag
- medium pan
- 4½ tablespoons olive oil
- kosher salt
- black pepper

Season your food as needed and as directed throughout cooking to impart flavor.