



HOME CHEF

TERIYAKI- AND SRIRACHA-MARINATED FLAT-IRON STEAK

With Wasabi Whipped Potatoes and Roasted Shiitake Mushrooms



A dish as beautiful as it is delicious, this simple flat-iron steak boasts umami-laden Asian flavors of teriyaki and Sriracha. It practically floats atop fluffy wasabi whipped potatoes crowned with rich roasted shiitake mushrooms, a dinner fit for royalty. Pair with a quality red wine or sake for an unforgettably luxe meal.

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 1099
Carbohydrates: 81g
Fat: 63g
Protein: 61g
Sodium: 1251mg
per serving

DIETARY



NUT-FREE

DRINK PAIRING

Pinot Noir
Cabernet Sauvignon
IPA
Chilled Sake

INGREDIENTS

1 Green Onion
4 Oz. Shiitake Mushrooms
2 Russet Potatoes
2 Flat Iron Steaks
2 Oz. Gluten-Free Teriyaki and Sriracha Marinade
4 Tbsp. Butter
4 Oz. Heavy Cream
2 Tbsp. Wasabi Powder

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
Sauce Pot, Medium
Medium Saute Pan
Mixing Bowl
Colander

DID YOU KNOW?

You can review our recipes and share feedback by visiting the "Order History" tab on your online account.

Discover more recipes at homechef.com



Prep the Vegetables

Preheat the oven to 375 degrees and prepare a baking sheet with foil. Rinse and thinly slice the **green onion** at an angle (called a bias cut). Rinse and cut the stems from the **shiitake mushrooms**. Rinse and peel the **potatoes** and dice into 2" pieces. Place potatoes in a pot and fill with enough **cold water** to cover, plus a dash of **salt**. Bring to a boil and cook until potatoes are soft and fork tender, about 20 minutes. Rinse the **steaks** and pat dry.



Marinate the Steak

While potatoes are cooking, place **Teriyaki and Sriracha marinade** in a shallow dish or high sided plate. Add **steaks**, and allow to marinate for 15 minutes, turning occasionally, or until you are ready to cook them.



Cook the Steak

Remove the **steaks** from the marinade and pat dry with a paper towel. Lightly **pepper** each side of the steaks. Heat 1 Tsp. **olive oil** in a sauté pan over medium-high heat. When the pan is hot, cook steaks for 4-8 minutes on each side, or to your liking. Remove from pan and keep warm and let rest while you roast the mushrooms.



Roast the Mushrooms

Place the **mushrooms** in a mixing bowl with 2 tsp. of **olive oil**. Coat the mushrooms with oil and a dash of **salt** and **pepper** to taste. Arrange coated mushrooms on a baking sheet and roast in the oven for 6-7 minutes, or until caramelized and golden brown. They cook quickly, so watch closely.



Make the Wasabi-Whipped Potatoes

Strain the **cooked potatoes** in a colander and return to pot. Add **butter** and **cream** and mash together with a potato masher or fork. In a bowl, whisk together **wasabi powder** and 2 Tbsp. **water** to form wasabi paste. Add to potatoes, a little at a time, tasting for desired heat. Add **salt** and **pepper** to taste. Cover with a lid to keep warm until ready to serve.



Plate the Dish

Place a dollop of **wasabi whipped potatoes** in the middle of the plate. Top the potatoes with the **steak**. Arrange roasted **shitake mushrooms** on top of the flat-iron steak. Garnish with **sliced green onions**.