



HOME CHEF

Steak with Crash Potatoes

With Homemade Steak Sauce and Broccolini



Oh, we know. You're special. Steak and crash potatoes special. And we consider bottled steak sauces an affront to your personal branding and style. That's why you'll create your own savory, piquant, and umami packed steak sauce that's so good it'll make that bottled stuff walk across your kitchen counter and throw itself into the garbage. Sorry, not sorry.

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 690
Carbohydrates: 43g
Fat: 29g
Protein: 63g
Sodium: 908mg
per serving

DIETARY



GLUTEN-FREE



NUT-FREE

DRINK PAIRING

The best dirty martini we ever had started with misting a glass with dry vermouth (yes, in an olive oil mister). Four ounces of gin and ice were added next, and then it was stirred (NOT shaken, Mr. Bond) and garnished with an olive.

INGREDIENTS

12 oz. Yukon Potatoes
5 Chives
5 oz. Broccolini
2 Sirloin Steaks
½ oz. Miso–Gluten-Free
.1 oz. Steak Spice
5 ½ oz. Tomato Juice
1 oz. Worcestershire Sauce
¼ oz. Honey
¼ oz. Balsamic Vinegar
1 oz. Shaved Parmesan

WHAT YOU NEED

Olive Oil
Salt
Pepper
Cooking Spray

EQUIPMENT

Baking Sheet
Medium Pot
Mixing Bowl
Medium Non-Stick Pan

DID YOU KNOW?

Crash potatoes originated in Australia, and bump ordinary smashed potatoes up to boss level by crisping boiled spuds on a baking sheet. Good on ya mate! Our special steak spice blend is 2 parts onion powder, 1 part garlic powder, and 1 part ancho chile powder.

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Start Potatoes and Prepare Ingredients

Prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Lightly scrub **potatoes**. Bring a medium pot with potatoes and lightly salted water to a boil. Reduce to a simmer, and cook for 18-20 minutes, or until tender. Transfer to a bowl and reserve. Mince **chives**. Trim ends from **broccolini** and cut into 2" lengths. Rinse **steaks**, pat dry, and season with a pinch of **salt and pepper**.

Make the Steak Sauce

In a medium non-stick pan over medium heat, combine **miso**, **steak spice**, about **half of the can of tomato juice (you only need 3 oz.—reserve the rest for another use)**, **Worcestershire**, **honey**, and **balsamic vinegar**. Cook until thickened, about 1-2 minutes. Season to taste with **salt and pepper**. Transfer to a serving dish or small bowl and wipe pan clean. *Sauces are perfectly thickened, or “nappe” (nap-PAY), when they coat the back of a spoon or you can draw a line though the sauce on the bottom of the pan.*

Cook the Steaks

Return pan to medium-high heat and add 2 tsp. **olive oil** and **steaks**. Cook on each side for 4-5 minutes, or until they reach a minimum internal temperature of 145 degrees. Transfer steaks to a plate to rest for at least 5 minutes. Wipe pan clean.

Preheat Broiler and Make Broccolini

Turn broiler in oven to high and place prepared baking sheet under broiler on upper rack. *A preheated baking sheet will brown bottoms of crash potatoes while the broiler browns the tops.* Add ½ cup **water** and **broccolini** to pan in which you cooked steaks. Bring to boil and cook until broccolini is tender, about 5-6 minutes. Transfer to plate, toss with 1 tsp. **olive oil**, season to taste with **salt and pepper**, and set aside.

Broil the Potatoes

Place **potatoes** on cutting board and use a potato masher or slotted spatula to gently flatten potatoes to about ¾" thickness. Potatoes should still hold together (if they fall apart you can still use them, just don't press too hard on the remaining ones). Remove hot baking sheet from broiler, coat with **cooking spray**, and add potatoes. Brush with 1 Tbsp. **olive oil** and sprinkle with **salt**, **pepper**, and **Parmesan**. Return baking sheet to broiler and cook until golden brown. (Broilers vary in strength—this may take 2-6 minutes, so watch closely to prevent burning.)

Plate the Dish

Spoon some **steak sauce** on a plate. Arrange **potatoes**, **broccolini**, and **steak** on plate. Garnish with **chives**, and serve any remaining steak sauce on the side.