



## Strip Steaks & Mashed Potatoes *with Asparagus*

---

**PREP TIME: 10 MIN**

**COOKING TIME: 35 MIN**

**SERVES: 2**

---

### **INGREDIENTS**

#### For Steaks:

2 (16oz) Strip Steaks  
1 to 2 tablespoons neutral oil  
8-10 sprigs fresh thyme  
2-3 sprigs fresh rosemary  
4-5 cloves fresh garlic cloves (crushed)  
5-6 tablespoons unsalted butter  
Salt and pepper to taste

#### For Mashed Potatoes:

1 container Yukon Gold Mashed from  
The Butcher's Market

#### For Asparagus:

1 package of marinated Asparagus  
from The Butcher's Market

### **Directions**

1. Season the steaks generously on both sides with salt and pepper
2. Add oil to large skillet or cast-iron pan and heat over medium high until oil produces light wisps of smoke.
3. Carefully add steaks to pan and cook for 4 to 5 minutes, allowing the steaks to develop a good sear and crust before flipping.
4. Flip steaks over and add butter, herbs, and crushed garlic cloves to the pan.
  - a. Allow steaks to cook for 4 to 5 minutes. Though while they are cooking, use a spoon to baste the tops of the steaks with the flavor infused butter.
  - b. After the steaks have finished cooking, remove them from the pan and set aside to rest for 7 to 8 minutes before serving.
  - c. Pour off rendered herb and garlic infused butter into a dish for use later and place pan back on the stove to use for the asparagus.
5. While the steaks are resting, we can cook the asparagus
  - a. Using the pan you just used to cook your steaks, make sure it is on medium high heat.
  - b. Cut open and add your marinated asparagus to the pan in a single layer and sauté, turning occasionally until tender, 8 to 10 minutes.
6. Lastly, heat the mashed potatoes.
  - a. Remove lid from container and place in the microwave and set timer for 2 to 3 minutes.
  - b. Take container from microwave and stir. Then place the potatoes back in the microwave and cook for another 1 to 2 minutes. Or until heated through (temp should be around 165°F)
7. Time to Serve
  - a. Slice your steak across the grain, 1/4 inch thick. Place onto a plate.
  - b. Next to your steak add a serving of mashed potatoes and asparagus.
  - c. Use the rendered herb and garlic infused butter to dress your sliced steak.