

Steak With Blue Cheese Potatoes



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine

Level: Easy

Total: 40 min

Prep: 10 min

Cook: 30 min

Yield: 4 servings

Ingredients:

- 4 medium russet potatoes
- 1 tablespoon extra-virgin olive oil, plus more for brushing
- 1 1/2 pounds boneless top sirloin steak (about 1 1/2 inches thick)
- Kosher salt and freshly ground pepper
- 3 ounces soft blue cheese (about 3/4 cup)
- 3 tablespoons sour cream
- 3/4 cup chopped fresh parsley, chives and/or scallions
- 1 shallot, sliced, or 2 tablespoons diced red onion
- 1/2 cup ruby port or red wine
- 1 cup low-sodium beef broth
- 3 tablespoons cold unsalted butter

Directions:

- 1** Preheat the oven to 425 degrees F. Pierce the potatoes with a fork, then microwave until easily pierced but slightly firm in the center, about 12 minutes. Brush with olive oil and bake directly on the oven rack until tender with crisp skins, about 10 minutes. Keep warm.
- 2** Season the steak with salt and pepper and rub with 1 tablespoon olive oil. Mix the blue cheese, sour cream and herbs in a bowl.
- 3** Heat a cast-iron skillet over medium-high heat. Sprinkle the skillet with 1/2 teaspoon salt and drizzle lightly with olive oil, then add the steak and weigh it down with a heavy skillet; cook until browned, 4 minutes. Flip the steak, replace the top skillet and brown the other side, 3 minutes. Reduce the heat to low, remove the top skillet and cook 1 to 4 more minutes for medium rare. Transfer to a plate to rest.
- 4** Return the skillet to medium-high heat, add the shallot and port and boil until thickened, about 4 minutes. Stir in the broth and any juices from the steak and cook 5 minutes, then whisk in the butter. Split open the baked potatoes and top with the blue cheese mixture. Slice the steak; serve with the potatoes and sauce.



Photograph by Christopher Testani
Courtesy of Food Network Magazine