



CSA:

Kale  
Beet Greens  
Green Beans

# Steak & Potatoes



## SHOPPING LIST:

Steak  
Potatoes (Recommended: Yukon Gold)  
Pancetta  
2-3 tbs Ricotta  
2-3 tbs Butter  
Salt & Pepper  
(Abbreviated as S&P in recipe)



## RECIPE:

### Step 1: Prepare Vegetables

Preheat oven to 325°F. Bring a pot of salted water to a boil. Roughly chop the kale & beet greens, removing any thick stems. Trim the green beans & cut the potatoes into 1" cubes.

### Step 2: Cook Side Dishes

Add potatoes to boiling water & cook until tender, ~10-15 mins. Mash and season with S&P & butter to taste. Toss green beans in oil, S&P and put on a sheet pan in the oven until tender, ~15 mins.

### Step 3: Cook Steak

Season steak with S&P. Melt 1-2 tbs butter in a large pan. When bubbling, add steak & cook until desired doneness, making sure to sear all sides. Remove from pan to rest.

### Step 4: Cook Steak Topping

Add 1tbs butter and the pancetta to the pan. Stir, scraping up any of the brown bits on the bottom of the pan. Add kale & beet greens and cook until wilted.

### Step 5: Finish & Plate!

Place potatoes, green beans, and steak on plates. Just before serving, stir ricotta into the wilted greens and spoon a heaping pile of the topping on top of your steak!

### Helpful Tips:

*Amounts on recipes are estimates—adjust based on your family's preferences!*

Contact Jaime at [renewal.jaime@gmail.com](mailto:renewal.jaime@gmail.com) if you have any questions or concerns!