



INDIAN SPICED STEAK WITH CRISPY SMASHED POTATOES

Serves: 4

Cook Time: 45

Prep Time: 20

JCPenney

INDIAN SPICED STEAK

Ingredients:

- (4) 6-8 oz rib eyes (or cut of choice)
- 1 Tbsp olive oil
- 2 Tbsp salted butter
- 2 tsp ground mustard
- 1 Tbsp ground curry
- 2 Tbsp cumin
- 2 tsp coriander
- 2 tsp turmeric
- 1 Tbsp onion powder
- 2 Tbsp garlic powder
- 2 Tbsp chili powder
- Kosher salt and pepper to taste

Preheat oven to 450°F. Season the steaks on both sides with salt and pepper. Add the rest of your spices into a small bowl and mix well. Season your steaks with spice mixture and set aside. About 1 Tbsp per steak.

Heat a large oven safe grill pan or skillet over medium-high heat. After heated add in your olive oil and butter. Once melted, add the steaks. Allow searing for three minutes on one side without moving them around.

After three minutes flip over. Place your grill pan or skillet into a preheated oven for 5-10 minutes depending on your desired level of doneness. Transfer your steaks to a cutting board and allow to rest for five minutes before serving.

CRISPY PARMESAN SMASHED POTATOES

Ingredients:

- 1 lb baby potatoes
- 3 Tbsp olive oil
- 1 garlic clove, minced
- Salt and pepper, to taste
- ½ cup grated parmesan cheese
- 1 Tbsp flat leaf parsley, chopped
- ½ lemon
- Measuring cup, for smashing

Preheat oven to 450°F.

In a covered pot, add in potatoes and fill with cold water and a sprinkle of salt. Bring to a boil, reduce your heat, and simmer for 18-20 minutes. Until tender and can be pierced with a fork or skewer. Drain your potatoes and place on a cutting board. Season with olive oil, salt, and pepper. Before gently smashing each potato with the bottom of a measuring cup or spatula. Place on a baking sheet or oven safe large skillet.

Roast for 20 minutes or until browned turning halfway through. Sprinkle Parmesan over the top and melt before removing. Serve garnished with parsley and drizzled with lemon juice.

