



Baked Potatoes with Rib-Eye Steak Hash

from bonappetit.com

🕒 4 servings

Ingredients

4 large russet potatoes (each about 10 ounces)

olive oil

coarse kosher salt

1 10-ounce rib-eye steak, trimmed

2 tablespoons olive oil

2 bell peppers (preferably 1 red and 1 orange), cut into 1/4-inch-wide strips

1 large onion, halved, thinly sliced

2 red jalapeño chiles, halved, seeded, very thinly sliced crosswise

1 cup heavy whipping cream

2 teaspoons chopped fresh marjoram

2 teaspoons butter

fresh marjoram sprigs (optional)

Directions

- 1** Preheat oven to 400°F. Rub potatoes with olive oil; sprinkle with coarse salt. Place on baking sheet. Pierce with fork. Bake until tender, about 1 hour.
- 2** Sprinkle steak with salt and pepper. Heat 2 tablespoons oil in large nonstick skillet over medium-high heat. Add steak and sear until brown but still very rare, about 2 minutes per side. Transfer steak to plate. Reduce heat to medium. Add bell peppers, onion, and jalapeños to skillet. Sauté until peppers are soft and onion caramelizes, about 30 minutes.
- 3** Cut steak crosswise into 1/4-inch-thick slices. Halve slices lengthwise into strips. Add cream, chopped marjoram, and steak to pepper mixture. Simmer until steak is heated through and cream thickens slightly, about 1 minute. Season to taste with salt and pepper.
- 4** Cut cross in potatoes and press on sides to open slightly. Add salt, pepper, and 1 teaspoon butter to each and mash slightly with fork. Top each with steak mixture. Garnish with marjoram.