

**BUTCHERBOX**

# Jerk-Rubbed Top Sirloin with Mashed Plantains

Servings: 2 | Prep time: 10 mins | Cook time: 25 mins | Total Time: 35 mins

**M**ove over, steak and potatoes—it's time to upgrade your steak dinner with Jamaican jerk spice and Puerto Rican-inspired mashed plantains.



## INGREDIENTS

1 pkg ButcherBox top sirloin steaks  
2 tbsp Jamaican jerk seasoning  
2 unripe plantains, peeled and cut into 1-inch coins  
1 cup peanut oil (or any high-temperature fry oil)  
6 tbsp olive oil  
¼ cup beef or vegetable stock  
2 garlic cloves, minced  
1 tbsp fresh oregano, chopped  
2 tbsp ghee, for searing  
Kosher salt and black pepper to taste

## INSTRUCTIONS

1. Season steaks with jerk spice and set aside until they reach room temperature.
2. Preheat peanut oil to 350°F in a heavy-bottomed pot or deep cast-iron. Fry plantains for 8 minutes or until softened, stirring occasionally.
3. Remove plantains from oil and rest on paper towels to absorb excess oil. Transfer to a mixing bowl, add garlic and oregano, and mash well with a potato masher or large fork.
4. Preheat oven to 425°F.
5. Preheat cast-iron skillet over high heat and add ghee. Once melted, sear steaks on all sides for 2 minutes per side. Finish in oven until a meat thermometer reads 125°F. Let rest 8 minutes before slicing.
6. Turn heat down to medium. Add ½ of the olive oil and mashed plantains to the skillet; sauté for 2 minutes. Add stock and remaining oil; sauté to combine. Season well with salt and pepper.