



Seared Steak with Potato-Artichoke Hash

Ingredients

- 2 teaspoons light brown sugar
 - 1 1/2 teaspoons kosher salt
 - 1 teaspoon ground black pepper
 - 1/4 teaspoon ground red pepper
 - 1 (1 1/2- to 1 3/4-lb.) flank, skirt, or tri-tip steak
 - 4 tablespoons olive oil, divided
 - 1 (22-oz.) package frozen potato wedges, thawed
 - 3 tablespoons butter
 - 1 medium-size sweet onion, chopped
 - 1 (9-oz.) package frozen artichoke hearts, thawed
 - 3 garlic cloves, minced
 - 3 tablespoons coarsely chopped fresh flat-leaf parsley
 - 3 tablespoons drained capers
 - 1 tablespoon fresh lemon juice
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Directions

1. Stir together brown sugar and next 3 ingredients. Rub steak with sugar mixture, and let stand 5 minutes.
 2. Heat 1 Tbsp. olive oil in a cast-iron grill pan over high heat. Add steak; cook, turning once, until seared, 12-16 minutes for medium-rare. Remove from skillet; cover loosely with aluminum foil. (Alternatively, cook steak on gas or charcoal grill.)
 3. Meanwhile, cook potatoes in remaining 3 Tbsp. hot oil in a large skillet over medium-high heat, stirring occasionally, 10 to 12 minutes or until golden. Remove from skillet.
 4. Melt 2 Tbsp. butter in skillet. Add onion; cook, stirring often, 5 to 7 minutes or until tender. Add artichokes and garlic; cook, stirring often, 5 minutes. Stir in parsley, next 2 ingredients, potatoes, and remaining 1 Tbsp. butter; cook, stirring often, 2 to 3 minutes.
 5. Cut steak diagonally across the grain into thin slices, and serve with potato mixture. Add salt and pepper to taste.
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