



PAN-ROASTED
TOMAHAWK STEAK
with
SMASHED POTATOES &
CREAMED SPINACH

Trefethen

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INGREDIENTS

- 1 tomahawk beef steak
- 2 lb fingerling potatoes, washed & scrubbed
- 1 head of garlic, halved horizontally
- 2 rosemary sprigs
- 2 Tbsp butter
- 4 cups spinach, trimmed & washed
- 1/2 cup heavy cream
- 1 cup chicken broth
- Trefethen extra virgin olive oil for cooking
- salt and pepper

TREFETHEN WINE PAIRING

HāLo Cabernet Sauvignon: Rich, structured, and elegant, this wine has exquisite notes of dark cherry, boysenberry, hints of cedar, and Herbes de Provence. The palate is as brilliant with lush dark red fruit flavors beautifully balanced with vibrant acidity. The finish is enduring and enticingly graceful.

PROCEDURE

1. Season steak heavily with salt and pepper and refrigerate for 24 hours. Remove the steak from the refrigerator and let it come to room temperature. Pat dry, taking care not to remove any of the seasonings.
2. Place potatoes, garlic, and rosemary into a large pot and cover with water. Season well with salt and heat on medium-high heat, cooking until potatoes are fork-tender. Strain potatoes and allow to come to room temperature. Reserve the garlic and discard rosemary sprigs. Once the potatoes have cooled, gently smash them with the back of a fork or wooden spoon. Don't overdo it – they should still retain most of their shape.
3. Preheat oven to 375F. Heat oil in a large sauté pan over medium-high heat and place the steak into the hot pan and sear on each side to form a nice crust. Place the whole pan into the oven and roast steak to desired doneness. Halfway through roasting, add your smashed potatoes and a few cloves of the blanched garlic to the pan to roast alongside the steak.
4. To make the creamed spinach, place cream and stock into a pot large enough to hold all the spinach. Season liquid with salt and pepper and cook over medium-high heat until reduced by half. Add spinach and cook, stirring continuously.
5. Remove the steak and potatoes from the oven. Lift steak from the pan and place on a cooling rack, then top the hot steak with butter and let it rest for 5-8 minutes. Stir the potatoes well to mix with pan juices and adjust seasoning with salt and pepper to taste.
6. Spoon potatoes and spinach onto your favorite platter. Top with your tomahawk steak and enjoy!