

Skillet Steaks with Diced Potatoes



PREPARATION TIME
10 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
green beans



Save money by using a chuck roast. Simply slice it across the grain into $\frac{1}{2}$ -inch-thick slices.

Increase the cooking time to

1 hour and add the potatoes during the last 15 minutes of cooking.

SHOPPING LIST

- round steak • onion soup mix
- potatoes • Dijon mustard

ON HAND

- butter

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INGREDIENTS

- 1 pound round steak, 1/2 inch thick, cut into 4 serving pieces
- 1 envelope onion soup mix
- 4 tablespoons butter, divided
- 6 medium red potatoes, cubed
- 1/2 cup water
- 1 teaspoon Dijon mustard

SERVES 4

COOKIN'
Express

• Instead of spending time pounding the steaks, purchase cube steaks. They are already tenderized by the butcher. Look for them in the meat section of the supermarket.

Make Ahead

You can cube the potatoes up to 4 hours ahead. Store them in the refrigerator, submerged in cold water, until ready to use.

♦ VARIATION

For a spicier sauce, add 2 teaspoons prepared horseradish to the sauce in step 4.

1 Sprinkle steak with onion soup mix. Pound soup mix into steak with a meat mallet. Heat 2 tablespoons butter in a large skillet over medium heat; add steak.



2 Cook steak for 5 minutes on each side; remove from skillet. Add remaining butter and potatoes to skillet; cook, stirring occasionally, until potatoes are browned, about 5 minutes.

3 Return steak to skillet. Add 1/2 cup water. Cover; cook until potatoes are tender, about 15 minutes.



4 Move steak and potatoes to one side of skillet. Add mustard to pan juices; stir. Place steak and potatoes on serving plates. Pour sauce over top.