

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

1 Prairie Street Prime  
USDA Prime Kosher  
Cowboy Steak

4 medium yukon potatoes

2 sprigs fresh rosemary,  
finely chopped

1 head garlic, whole with  
tip removed

3 tablespoons avocado  
oil, separated

2 tablespoons vegan  
(non-dairy)

butter Kosher salt

Freshly ground black  
pepper

- 1 To Prepare the Pan Seared Cowboy Steak. Preheat your oven to 325F.
- 2 Using a paper towel, remove any excess moisture from your cowboy steak. Generously season your cowboy steak with Kosher salt and freshly ground black pepper, and gently massage into meat.
- 3 Place your cowboy steak on a small sheet pan and place on the middle rack in a preheated oven. Cook until the internal temperature reads about 120F. Take note that the final temperature of the cowboy steak before serving will be about 125F-135F - this will account for both the resting and searing process.
- 4 To prepare your hasselback potatoes, use a sharp knife to create ½ inch slits down the length of the potato. Be sure to keep the potato intact by not slicing completely through the body of it.
- 5 In a large mixing bowl, shower the bare potatoes with the avocado oil, Kosher salt, freshly ground black pepper, and finely chopped fresh rosemary, ensuring they are evenly covered. Transfer the seasoned potatoes to a medium baking sheet and place in the oven.
- 6 Remove your cowboy steak when the internal temperature reads 120F and allow to rest for about 10 minutes. Meanwhile, preheat a medium skillet on the stove top.
- 7 Increase the temperature of the oven to about 400F for the hasselback potatoes to finish cooking.
- 8 Add 1 tablespoon avocado oil to the skillet and your whole garlic, cut side down. Sear the first side of the steak for 30 seconds, flip and sear the second side of the steak for 30 seconds. Add your vegan butter and fresh rosemary to the pan. Sear each side for an additional 30 seconds each, basting generously with the vegan butter and rosemary sauce. Transfer your cowboy steak to a cutting board and allow to rest for about 10 minutes.

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Remove your hasselback potatoes from the oven when crispy and place on platter.

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Once rested, remove your cowboy steak from the bone and then slice the meat. Present on a platter with and enjoy with the hasselback potatoes!

Bon Appétit!