



## March 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1.	2. Ash Wednesday	3.	4.	5.
6.	7.	8.	9.	10.	11.	12.
13. Daylight Saving Time	14.	15. On-Bill Ad Deadline	16.	17. St. Patrick's Day	18.	19.
20.	21.	22.	23. National Chip and Dip Day	24. Transmit Date	25.	26.
27.	28. National Black Forest Cake Day	29.	30.	31.		

### RECIPE

## Garlic Butter Steak and Potatoes Skillet

- 1 1/2 lb flank steak (or ribeye, tenderloin, strip loin or strip steak), sliced against the grain
- 1 1/2 lb baby yellow potatoes quartered
- 1 tbsp olive oil
- 3 tbsp butter, divided
- 5 garlic cloves, minced
- 1 tsp fresh thyme, chopped
- 1 tsp fresh rosemary, chopped
- 1 tsp fresh oregano, chopped
- Salt and fresh cracked pepper
- Crushed red chili pepper flakes, optional



#### The Marinade

- 1/3 cup soy sauce
- 1 tbsp olive oil
- 1 tbsp hot sauce
- Fresh cracked pepper

In a large bowl, combine the steak strips with soy sauce, olive oil, pepper, and hot sauce. Set aside and allow steak strips to marinate while you cook potatoes.

In a large skillet over medium-high heat, mix 1 tbsp olive oil and 1 tbsp butter. When butter is melted, add potato wedges. Cook for about 4 minutes, stir, and cook an additional 4-5 minutes until potatoes wedges are golden and fork-tender. Transfer sauteed potatoes to a plate and set aside.

Keep the same skillet over medium heat and add remaining 2 tbsp butter, garlic, red chili pepper flakes, and fresh herbs. Lay the steak strips in one layer in the skillet, keeping the drained steak marinade for later. Cook the steak strips on each side for 1 minute each, until nicely browned - adjusting timing depending on how you like your steak.

Right before the steak is done, stir in the reserved marinade if you like and cook for one minute. Add the potato wedges back to the garlic butter steak pan and heat through. Adjust seasoning with salt and pepper if necessary. Remove from heat and serve immediately.



### MACC's

## Tips and Tricks!

**Customer Master:** Do your Alerts need a refresh? Customer Master's new releases often include updates to Alerts. We recommend that you review the options frequently at Maintenance – Common – Alerts and update to meet your company's needs. \*\*Note: this is a company-wide selection\*\*

### MACC's

## March Trivia

- Q Which US state is nicknamed "Land of 10,000 Lakes?"
- Q Collectively, what name is given to the first ten of the amendments to the United States Constitution?
- Q What is produced when a magnet spins in a coil of wire?

Submit answers at: [maccclientcentral.com/trivia](http://maccclientcentral.com/trivia)