



Steakhouse Dinner

with Cottage Fries & Wedge Salad

30-40min

2 Servings

Steakhouse dinners mean a perfectly cooked, sumptuous steak, some sort of fried potatoes, and a classic wedge salad. This dinner ticks all of those boxes, but instead of fussy french fries, we went with cottage fries—sliced into rounds and crisped up in a hot skillet. We round out the meal with a refreshing side: a wedge of romaine lettuce topped with creamy dressing and crunchy sliced radishes.

What we send

- 2 sirloin steaks
- 1 russet potato
- garlic (use 1 small clove)
- 1 pkt sour cream ⁷
- 2 oz red radishes
- 1 romaine heart
- 1 oz scallions
- 1½ oz Worcestershire ⁴

What you need

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or red wine vinegar)

Tools

- medium saucepan
- microplane or grater
- medium heavy skillet (preferably cast-iron)
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 27g, Carbs 52g, Proteins 40g



1. Season steaks

Preheat oven to 325°F with a rack in the center. Bring a medium saucepan of **salted water** to a boil. Pat **steaks** dry and rub with **oil**. Season with **salt** and **pepper** and let sit at room temperature until step 5.



2. Prep cottage fries

Scrub **potato**, then cut into ½-¾-inch thick rounds; add to boiling water and cook until just tender when pierced with a knife, 8-10 minutes. Drain and return to saucepan. Gently shake saucepan over medium heat until potatoes are dry, about 1 minute.



4. Crisp potatoes

Heat **2 tablespoons oil** in a medium heavy skillet (preferably cast-iron) over high until shimmering. Carefully add **potatoes** in a single, tight layer and cook, turning once, until golden and crisp, about 5 minutes. Transfer to a rimmed baking sheet and keep warm in the oven. Pour off fat from skillet and wipe out.



5. Cook steaks

Add **steaks** to same skillet and cook over medium heat, turning once or twice, until lightly charred, 6-8 minutes for medium-rare (or longer for thicker steaks). Add **Worcestershire sauce** and cook, turning steaks, until glazed and liquid is nearly evaporated, about 1 minute more. Transfer to a cutting board and let rest for 5 minutes.



3. Prep salad

Peel and finely grate **1 small garlic clove** into a small bowl. Add **sour cream**, **½ tablespoon each of vinegar and oil**, **½ teaspoon water**, and **¼ teaspoon each of salt and pepper**. Trim ends from **radishes**, then thinly slice. Halve **lettuce** lengthwise through the core. Trim **scallions**, then thinly slice on an angle.



6. Finish & serve

Place a **lettuce wedge** on each plate and drizzle with **dressing**. Scatter **radishes** and **scallions** on top. Thinly slice **steaks**, if desired, and serve **cottage fries** alongside. Pour **any resting steak juices** over the meat. Enjoy!