



Classic Steakhouse Dinner with Broccoli

& Loaded Mashed Potatoes



30-40min



2 Servings

Nothing beats a classic steakhouse dinner, except when you can enjoy it in the comfort of your home. The trick to channeling that steakhouse goodness is all about the sides. Here we pair tender, seared steaks with garlicky roasted broccoli and loaded mashed potatoes. These sides may be simple to prepare, but the flavor will make you do a double-take. Yep! You're still home.

What we send

- 2 Yukon gold potatoes
- ¼ oz steak seasoning
- ½ lb broccoli
- garlic
- 2 oz cheddar ⁷
- 10 oz sirloin steaks
- ¼ oz fresh chives
- 1 pkt sour cream ⁷

What you need

- kosher salt & ground pepper
- butter ⁷
- neutral oil

Tools

- medium saucepan
- rimmed baking sheet
- medium skillet

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

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

Nutrition per serving

Calories 790kcal, Fat 50g, Carbs 46g, Proteins 49g



1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium saucepan along with **1 teaspoon salt**. Add enough water to cover by 1-inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan. Cover to keep warm.



4. Cook steaks

Meanwhile, pat **steaks** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness).



2. Prep ingredients

Preheat to 400°F with a rack in the center. Add **1 tablespoon butter** and **1 teaspoon steak seasoning** to a small bowl; set aside at room temperature to soften until step 6. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Thinly slice **1 large garlic clove**. Coarsely grate or chop **cheddar**, if necessary.



5. Finish steaks

Meanwhile, finely chop **chives**. Use a fork to mash **softened butter and steak seasoning** together until combined. Remove skillet from heat and carefully add **¼ cup water** to skillet. Spread **seasoned butter** over top of **steaks** and let steaks rest in skillet off the heat. Return **potatoes** in saucepan to medium heat.



3. Roast broccoli




On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and **sliced garlic**; season with **salt** and **pepper**. Roast on center oven rack until broccoli is tender and browned in spots, 8-10 minutes (watch closely as ovens vary).



6. Mash potatoes & serve

Add **2 tablespoons butter** and **reserved cooking water** to **potatoes**; use a masher or fork to mash until smooth. Stir in **cheese**, **sour cream**, and **half of the chives**. Season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Serve **steak** with **pan juices** over top, alongside **broccoli** and **mashed potatoes**. Garnish with **remaining chives**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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