



Everything Bagel-Crusted Steak

with Wedge Salad & Sweet Potatoes



20-30min



2 Servings

Everything-bagel seasoning takes this seared steak dinner to the next level, adding a garlicky, seeded crust to the tender beef. On the side, we serve roasted sweet potatoes and a crisp romaine wedge salad, drizzled with creamy, scratch-made ranch dressing. It's a new take on a classic steak dinner, and in a word, it's everything.

What we send

- 1 sweet potato
- garlic
- scallions
- 1 romaine heart
- 2 oz sour cream ⁷
- 10 oz sirloin steaks
- ¼ oz everything bagel seasoning ¹¹

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

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), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 41g, Carbs 37g, Proteins 38g



1. Roast sweet potatoes

Preheat oven to 425°F with a rack in the upper third. Scrub **sweet potato**, then halve lengthwise and cut into ½-inch thick wedges. On a rimmed baking sheet, toss sweet potatoes with **2 tablespoons oil**, and **a generous pinch each of salt and pepper**. Roast on upper oven rack until golden brown and tender, about 20 minutes, flipping potatoes after 15 minutes.



4. Prep steaks

Pat **steaks** dry and season all over with **salt and pepper**. Season one side of each steak only with **1 tablespoon everything bagel seasoning**, pressing to help seasoning adhere.



2. Prep salad

Meanwhile, coarsely chop **½ teaspoon garlic**. Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Trim stem end from **romaine**, then halve lengthwise and cut into wedges.



5. Cook steaks

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks**, seasoning side down, and cook until browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness). (Reduce heat to medium if steak is browning too quickly.) Transfer to a cutting board and let rest for 5 minutes.



3. Make ranch dressing

In a small bowl, whisk to combine **all of the sour cream, chopped garlic, scallion whites and light greens, 1 tablespoon oil, ½ teaspoon each of vinegar and sugar, a generous pinch of salt, and several grinds of pepper**. Stir in water, 1 tablespoon at a time, as needed to thin dressing.



6. Finish & serve

Thinly slice **steaks**, if desired. Spoon **ranch dressing** over **romaine**. Serve **steak** and **sweet potatoes** alongside **salad**, and sprinkle **scallion dark greens** over the top. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**