

DINNERLY



Cheesy Broccoli Baked Sweet Potato with Crispy Fried Shallots

 20-30min  2 Servings

The great Oprah Winfrey once said, "My idea of heaven is a great big baked potato, and someone to share it with." So our natural reaction when the Dinnerly Test Kitchen rolled out this decadent baked potato loaded with roasted broccoli, crispy sweet shallots, and nutty fontina sauce? "WWOWW." What Would Oprah Winfrey Want. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 1 shallot
- ¼ oz ranch seasoning ⁷
- 2 (2 oz) shredded fontina ⁷
- 2 sweet potatoes

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷
- all-purpose flour (or gluten-free alternative)
- ¾ cup milk ⁷

TOOLS

- microwave
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 46g, Carbs 79g, Protein 26g



1. SWEET POTATO VARIATION

Preheat oven to 450°F with a rack in the upper third.

Scrub **potatoes**; prick all over with a fork. Rub with **oil**, then sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Carefully flip potatoes and continue to microwave until soft and easily pierced through the center with a knife, 3–5 minutes more.



4. Make cheese sauce

Heat **1 tablespoon butter** in same skillet over medium-high. Whisk in **2 teaspoons flour**; cook, 1 minute. Whisk in **¾ cup milk** and **2¼ teaspoons ranch seasoning**; bring to a simmer. Reduce heat to medium and cook, whisking, until thickened, about 3 minutes. Remove from heat; whisk in **cheese** and a **generous pinch each of salt and pepper** until cheese is melted.



2. Roast broccoli

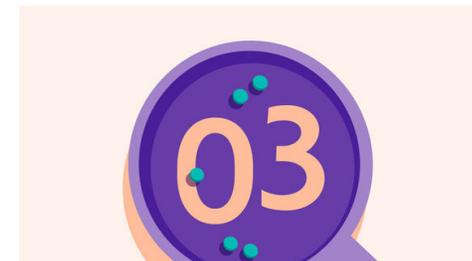
Cut **broccoli** into ½-inch florets, if necessary. On a rimmed baking sheet, toss with **1 tablespoon oil** and a **pinch each of salt and pepper**. Roast on upper oven rack until golden-brown and tender, about 12 minutes. Remove from oven and cover to keep warm.



5. Finish & serve

Place **potatoes** directly on upper oven rack; bake until **potato skins** are crisp, about 5 minutes. Carefully split **potatoes** in half. Top with a **pat of butter**, if desired; sprinkle with **salt** and **pepper**. Season **cheese sauce** to taste with **salt** and **pepper**.

Serve **potatoes** drizzled with **cheese sauce**. Top with **roasted broccoli** and **fried shallots**. Enjoy!



3. Fry shallots

While **veggies** cook, thinly slice **shallot** into rings. Heat **¼-inch oil** in a medium skillet over medium-high until shimmering. Add shallots and cook, stirring frequently, until lightly golden, 5–7 minutes. Using a slotted spoon, transfer fried shallots to a paper towel-lined plate; season with **salt**. Carefully discard **oil**.



6. No microwave, no problem!

Use the oven! Preheat oven to 450°F with a rack placed in the lower third. Place pricked potatoes directly on lower rack and bake until soft and easily pierced through the center, 45–60 minutes.