

DINNERLY



Everything Bagel Seared Steak with Sour Cream Mashed Potatoes



20-30min



2 Servings

Can one plate have it all? Yes, 100%. The proof is on this plate with everything-bagel-seasoning-crustured ranch steak and sour cream mashed potatoes. You'll feel like you're dining at a fancy steakhouse, but, like, in the comfort of your own home. No cloth napkin required. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 1 oz scallions
- ½ lb pkg ranch steaks
- ¼ oz pkt everything bagel seasoning ¹¹
- 1 oz pkt sour cream ⁷
- 1 pkt turkey broth concentrate

WHAT YOU NEED

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

TOOLS

- medium saucepan
- potato masher or fork
- medium skillet

ALLERGENS

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 28g, Carbs 45g, Proteins 29g



1. Boil potatoes

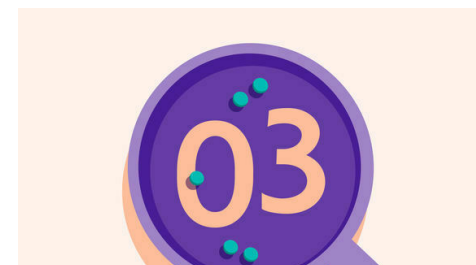
Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil. Lower heat to medium and simmer, uncovered, until tender, 10–12 minutes. Reserve **¼ cup cooking water**. Drain and return potatoes to saucepan off heat until step 3.



2. Prep scallions & steaks

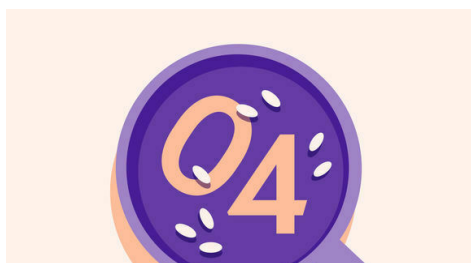
While **potatoes** boil, trim ends from **scallions** and thinly slice, keeping dark greens separate.

Pat **steaks** dry, then season all over with **everything bagel seasoning**.



3. Mash potatoes

Add **all of the sour cream**, **1 tablespoon butter**, and **reserved cooking water** to saucepan with **potatoes**. Mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**. Cover to keep warm off heat until ready to serve.



4. Cook steaks & scallions

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.

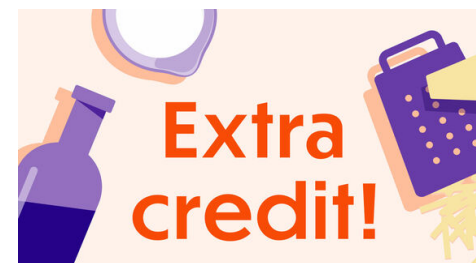
Add **scallion whites and light greens** to same skillet; cook over medium-high heat until fragrant, about 30 seconds.



5. Make pan sauce & serve

Whisk **broth concentrate** and **½ cup water** into skillet with **scallions**. Bring to a boil and cook until **sauce** is thick enough to coat the back of a spoon, 3–5 minutes. Remove from heat and swirl in **1 tablespoon butter** until melted; season to taste.

Thinly slice **steaks** and serve with **mashed potatoes** alongside. Top with **scallion dark greens** and **pan sauce**. Enjoy!



6. Add some greens!

Buddy up this meat and potatoes dinner with a side salad or roasted broccoli to make this a complete, balanced meal.