

DINNERLY



DO NOT USE Project Shop: Steak & Asparagus

with Béarnaise & Crispy Smashed Fingerlings



2 Servings

WHAT WE SEND

- 10 oz pkg sirloin steaks
- 3 oz hollandaise sauce ^{3,4,7}
- ¼ oz fresh tarragon
- ½ lb fingerling potatoes
- ¼ oz fresh thyme
- ½ lb asparagus
- 1 lemon

WHAT YOU NEED

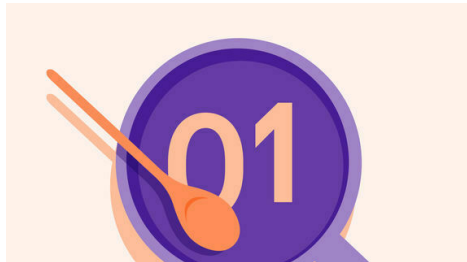
TOOLS

ALLERGENS

Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

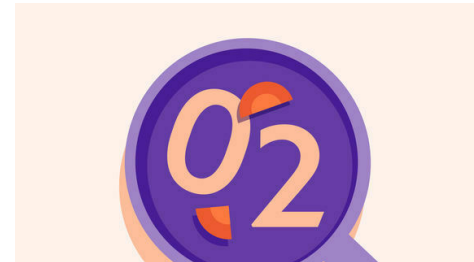
NUTRITION PER SERVING

Calories 0kcal



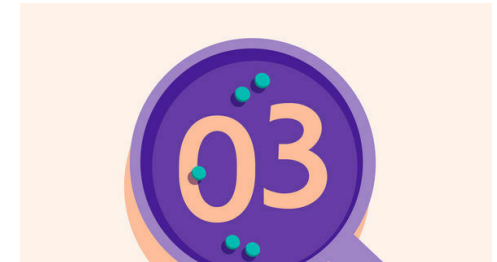
1. Prep ingredients

Scrub potatoes; prick all over with a fork. Trim asparagus. Pick and finely chop 1 teaspoon thyme leaves. Pick and chop 1 teaspoon tarragon leaves. Finely chop 2 teaspoons garlic.



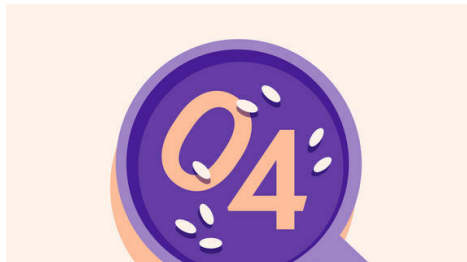
2.

Place on a microwave-safe plate and microwave on high for 3 minutes. Flip and continue to microwave until soft and can easily be pierced to the center with a knife, 2–3 minutes more.



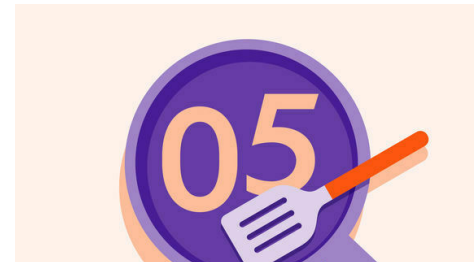
3.

Smash potatoes. Cook steak.

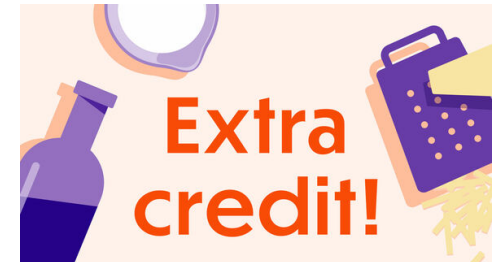


4.

Fry potatoes on medium-high heat, 4–6 minutes a side. Add 2 tables



5.



6.

Extra credit!