

## BBQ Steak with Grilled Sweet Potatoes

& Ranch Green Beans



2 Servings

### What we send

- 10 oz pkg ranch steak
- ½ lb green beans
- 1 sweet potato
- ¼ oz ranch seasoning <sup>7</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- 2 oz barbecue sauce
- ½ oz honey
- ½ oz tamari <sup>6</sup>
- ¼ oz chili powder

### What you need

#### Tools

#### Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 0kcal

## 1. Microwave sweet potatoes

Preheat a grill or grill pan over high heat.

Scrub **sweet potatoes**. Place in a microwave-safe dish and microwave on high for 3 minutes. Carefully flip potatoes and continue to microwave until soft and easily pierced through the center with a knife, 3-5 minutes more.

Set aside until cool enough to handle.

## 4. Grill steaks, green beans

Season steaks all over with salt and pepper.

Brush grill or grill pan with **oil**, then add **steaks**. Add green bean packet to the grill alongside. Reduce heat to medium-high and grill until steaks are lightly charred and cooked to medium-rare, 3-4 minutes per side (or longer for desired doneness).

## 2. Prep ingredients

Trim green beans if desired. Cut a piece of foil into 12x20-inch rectangle, then lightly **oil** one side. Add green beans to foil packet, drizzle lightly with oil and season with salt and pepper. Seal the foil by crimping edges together.

Cut sweet potato into slanted ½-inch thick rounds. Pat steak dry. In a small bowl, mix together 1½ tablespoons oil, and chili powder, and ½ teaspoon salt.

## 5. Finish steaks

Brush **half of the barbecue sauce** all over steaks and cook, turning, until glaze is charred in spots, about 1 minute more. Transfer to plates. Remove green beans from grill.

In a small bowl, combine sour cream and half of the ranch powder. Thin with water, 1 teaspoon at a time, until desired consistency. Season to taste with salt and pepper.

## 3. Grill sweet potatoes

Grill sweet potatoes until browned, 3 min per side. Baste with chili oil and cook, turning, until fragrant, about 1 minute more.

Meanwhile, in a small bowl, combine barbecue sauce, honey, and tamari.

## 6. Finish & serve

Thinly slice steaks, if desired. Serve steak with sweet potatoes and green beans alongside. Top steak with remaining barbecue sauce. Drizzle green beans with some of the ranch; serve the rest alongside for dipping. Enjoy!