

# DINNERLY



## Keto-Friendly Smoky Paprika Steak with Broccoli & Ranch Cream Sauce



20-30min



2 Servings

Who said you have to go all the way to the steakhouse for a juicy, well-seasoned steak? Doing it at home is easy peasy, lemon squeezy (like, ready in half an hour easy). With a side of charred broccoli and a tangy ranch sauce, you've got yourself a keto-friendly weeknight staple. We've got you covered!

#### WHAT WE SEND

- ½ lb broccoli
- ½ lb pkg ranch steak
- ¼ oz pkt smoked paprika
- 1 oz pkt sour cream <sup>7</sup>
- ¼ oz pkt ranch seasoning <sup>7</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- 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 420kcal, Fat 28g, Carbs 13g, Protein 28g



##### 1. Broil broccoli

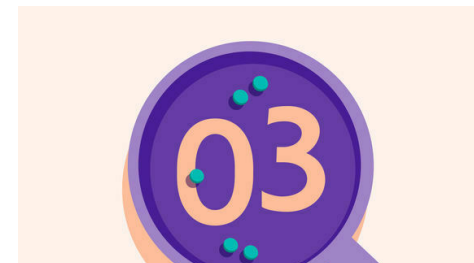
Preheat broiler with a rack 6 inches from heat source.

Cut **broccoli** into 1-inch florets, if necessary. Toss with **2 tablespoons oil** on a rimmed baking sheet. Season with **a pinch each of salt and pepper**. Broil on upper oven rack until charred and tender, flipping halfway through cooking time, 7–9 minutes (watch carefully as broilers vary).



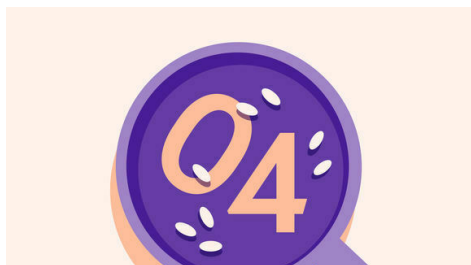
##### 2. Prep steak

While **broccoli** cooks, pat **steaks** dry and season all over with **½ teaspoon each of smoked paprika** (or more depending on heat preference).



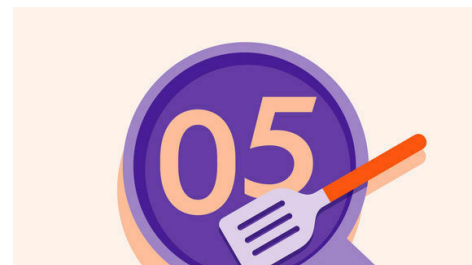
##### 3. Sear steak

Heat **1 tablespoon 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.



##### 4. Make sauce

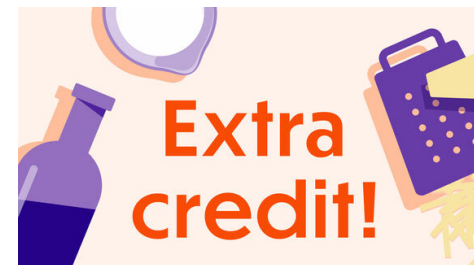
In a small bowl, whisk to combine **sour cream**, **ranch seasoning**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**.



##### 5. Finish & serve

Slice **steaks**, if desired.

Serve **smoky paprika steak** with **broccoli** alongside and **ranch cream sauce** drizzled over top. Enjoy!



##### 6. Level it up

Take this smoky paprika steak to the next level by adding a fresh side salad. Quarter tomatoes, tear crunchy romaine leaves, and even add in some croutons. This will go great with the ranch cream sauce!