

DINNERLY



Premium Recipe: Steak & Asparagus

with Béarnaise & Crispy Fingerlings



30-40min



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

- kosher salt & ground pepper
- 2 tbs unsalted butter ⁷
- 7 tsp neutral oil
- 1 small clove garlic

TOOLS

- medium skillet
- rimmed baking sheet
- microwave
- microplane or grater

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. Microwave potatoes

Turn oven to 450°F with a rack in the lower third. Scrub potatoes; cut in half lengthwise. Trim and discard tough bottom ends from asparagus. Pick and chop 1 teaspoon tarragon leaves. Pick and chop 1 teaspoon thyme leaves.



2. Prep ingredients

On a rimmed baking sheet, toss potatoes with 2 teaspoons oil and season with salt and pepper; position cut side down. Roast potatoes on lower rack until lightly browned on the bottom, about 15–20 minutes. Push potatoes to 1 side and place asparagus on other half; drizzle with 2 teaspoons oil and season with salt and pepper.



3. Broil vegetables

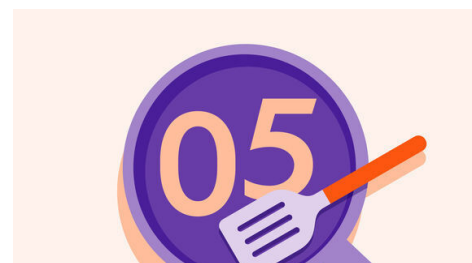
Continue roasting on lower rack until asparagus is browned and tender and potatoes are deeply browned, another 8–12 minutes.

Meanwhile, into a medium microwave-safe bowl, finely grate ½ teaspoon lemon zest and 1 small clove garlic; add chopped thyme and 2 tablespoons butter. Microwave in 30 second increments until butter is sizzling and fragrant.



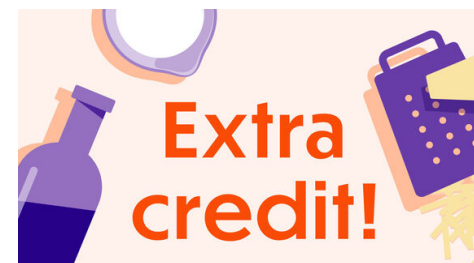
4. Cook steaks

Pat steaks dry, then season all over with salt and pepper. Heat 1 tablespoon oil in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



5. Finish & serve

Transfer potatoes to bowl with butter and toss to combine; season with additional salt and pepper if necessary. In a small microwave-safe bowl, microwave hollandaise sauce in 30 second increments until warm, stirring in between. Stir in tarragon and ½ teaspoon lemon juice. Thinly slice steaks if desired. Serve steaks with sauce, asparagus, and potatoes. Enjoy!



6.