

DINNERLY

Premium Steak: Truffle Butter Steak

with Sweet Potato Mash & Broccolini



30-40min



2 Servings

WHAT WE SEND

- 2 sweet potatoes
- ½ lb broccolini
- ¼ oz fresh rosemary
- ¼ oz truffle dust
- 10 oz pkg sirloin steaks
- 2 (1 oz) cream cheese ⁷
- 1 oz maple syrup

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- neutral oil
- garlic
- 2 Tbsp softened butter ⁷

TOOLS

- medium saucepan
- 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

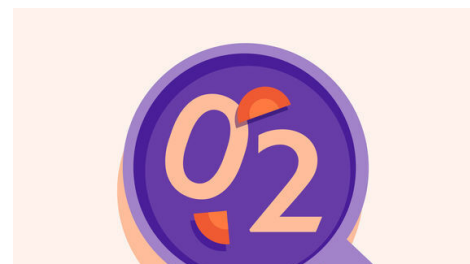
Calories 0kcal



1. Heat oven & boil potatoes

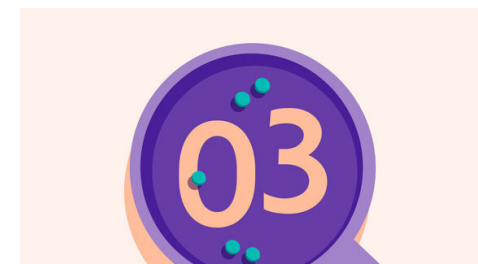
Preheat oven to 450°F with a rack in the upper third.

Peel **sweet potatoes**; cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover; bring to a boil. Reduce heat to medium; cook, uncovered, until tender when pierced with a fork, 8-10 minutes. Reserve ¼ **cup cooking water**, then drain and return to saucepan. Cover to keep warm.



2. Prep & roast broccolini

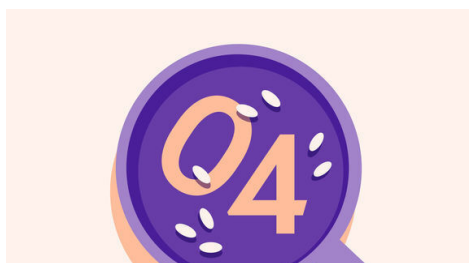
Trim **broccolini**; halve or quarter spears lengthwise, if large. Toss on a rimmed baking sheet with 1 **tablespoon olive oil** and a **generous pinch each of salt and pepper**. Roast on upper oven rack until tender and charred in spots, 10-15 minutes.



3. Make truffle butter

Finely chop 1 **teaspoon rosemary**. Finely grate ¼ **teaspoon garlic**.

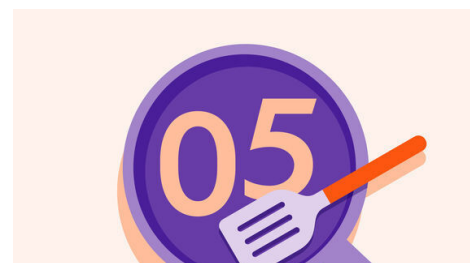
To a small bowl, add 2 **tablespoons softened butter**, **truffle dust**, **grated garlic**, and ¼ **teaspoon of the chopped rosemary**; mash with a fork to combine. Season to taste with **salt and pepper**.



4. Cook steaks

Pat **steaks** dry, then season all over with **salt and pepper**.

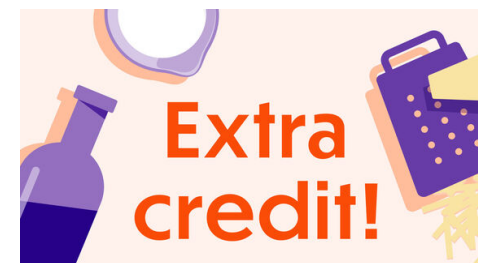
In a medium heavy skillet (preferably cast-iron), heat 1 **tablespoon neutral oil** over medium-high. Add steaks and cook until browned and medium-rare, 3—4 minutes per side (or longer for desired doneness). Immediately spread truffle butter over the top of each. Set aside to rest.



5. Mash potatoes & serve




Return **sweet potatoes** to medium heat. Add **all of the cream cheese**, **maple syrup** and **remaining chopped rosemary**; mash with a potato masher or fork to combine. Season to taste with **salt and pepper**. Add **some of the reserved cooking water**, as desired, to reach preferred consistency.

Serve **steaks** with **sweet potato mash** and **broccolini** alongside. Enjoy!



6.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**