

DINNERLY

Lyle, Lyle,
Crocodile
EXCLUSIVELY IN THEATERS



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Lyle's Seared Steak & Parmesan-Truffle Fries

Dinnerly x Lyle, Lyle, Crocodile



30-40min



2 Servings

Hector P. Valenti didn't just teach Lyle how to master the stage—he also introduced the multi-talented crocodile to the elegantly earthy taste of truffle. It's perfectly paired with grated Parmesan on crispy fries, not to mention the juicy sirloin steak smothered in a buttery pan sauce. A culinary croc like Lyle would never forget the creamy garlic aioli either! Catch Lyle, Lyle, Crocodile exclusively in theaters October 7th!

WHAT WE SEND

- 2 russet potatoes
- ¾ oz Parmesan ⁷
- 2 (1 oz) mayonnaise ^{3,6}
- ¼ oz granulated garlic
- ½ lb pkg sirloin steak
- ¼ oz truffle dust

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹

TOOLS

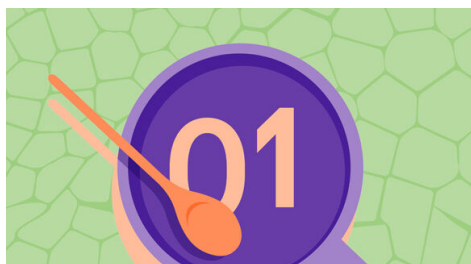
- rimmed baking sheet
- microplane or grater
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

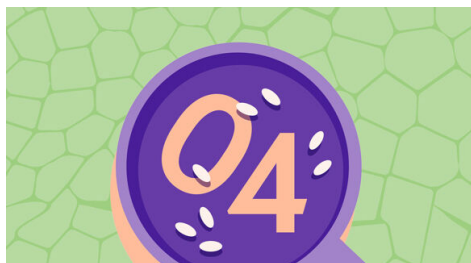
Calories 820kcal, Fat 62g, Carbs 43g, Protein 26g



1. Bake fries

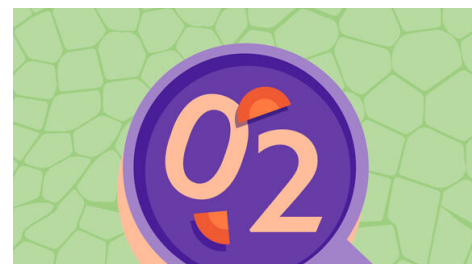
Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch thick fries. Toss in a large bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully place on preheated baking sheet in an even layer. Bake until tender and golden-brown, flipping after 20–25 minutes, about 30 minutes total.



4. Make pan sauce

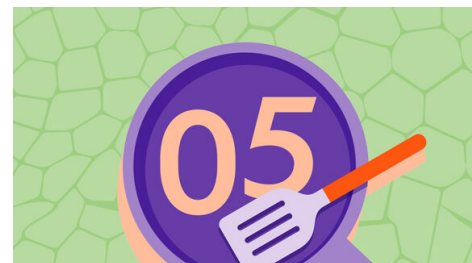
To same skillet over medium heat, add **2 tablespoons butter**, **½ teaspoon flour**, and **½ teaspoon granulated garlic**. Cook, stirring, until fragrant, about 30 seconds. Add **3 tablespoons water**; cook, stirring and scraping up any browned bits from bottom of skillet, until thickened, about 30 seconds more. Remove from heat and stir in **any steak resting juices** from cutting board.



2. Prep Parmesan & aioli

While **fries** cook, finely grate **Parmesan**; set aside for step 5.

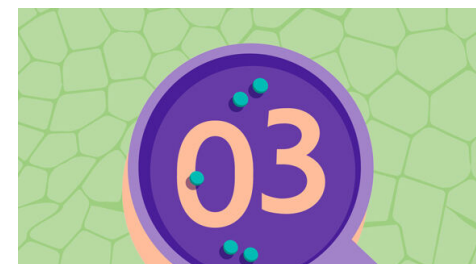
In a small bowl, stir to combine **all of the mayo**, **½ teaspoon granulated garlic**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**; set aside until ready to serve.



5. Finish & serve

Directly on baking sheet, toss **fries** with **Parmesan** and **¾ teaspoon truffle dust**. Season to taste with **salt, pepper**, and **more truffle dust**, if desired. Slice **steaks**, if desired.

Serve **Lyle's Seared Steak** with **pan sauce** spooned over top and with **Parmesan-Truffle Fries** and **garlic aioli** alongside. Enjoy!



3. Cook steaks

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

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until medium-rare and well-browned, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



6. Lyle's Extra Bite!

Why was the crocodile invited to glamorous parties?

Because he was a snappy dresser!