

# DINNERLY



## Low-Carb Garlic-Butter Steak with Creamy Ranch Wedge



30min



2 Servings

Garlic + butter + steak. Need we say more? If you're somehow still not convinced of this recipe's deliciousness, we'll also throw in a crisp wedge of romaine topped with creamy ranch dressing and juicy marinated tomatoes. We've got you covered!

## WHAT WE SEND

- 1 romaine heart
- 1 plum tomato
- ¼ oz granulated garlic
- 2 (1½ oz) ranch dressing <sup>3,6,7</sup>
- ½ lb pkg sirloin steak

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>
- sugar

## TOOLS

- medium heavy skillet (preferably cast-iron)

## ALLERGENS

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 540kcal, Fat 47g, Carbs 12g, Protein 22g



### 1. Prep ingredients

Trim stem end from **romaine**; halve lengthwise, then cut each half crosswise.

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

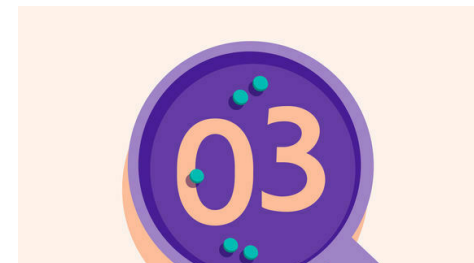
Cut **tomato** into ½-inch pieces. Add to a small bowl with **a pinch of granulated garlic**, **2 teaspoons oil**, and **a pinch each of salt and sugar**; stir to combine. Set aside.



### 2. Cook steak, garlic butter

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

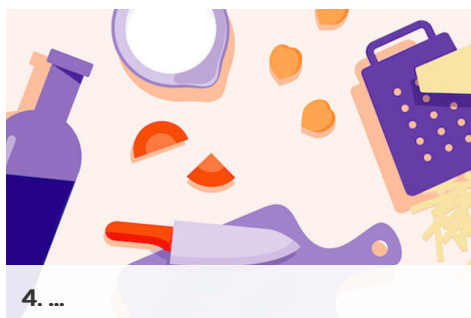
Add **2 tablespoons butter** and **¼ teaspoon granulated garlic** to same skillet; stir until butter is melted and garlic is fragrant, about 30 seconds.



### 3. Finish & serve

Slice **steaks**, if desired. Divide **romaine wedges** between plates and drizzle with **ranch dressing**; top with **marinated tomatoes**.

Serve **steak** with **garlic butter** spooned over top and **ranch wedges** alongside. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!