

DINNERLY



BBQ Steak with Cheesy Cajun Cottage Fries



25min



2 Servings

We've got a few simple ways to turn up the flavor on your classic steak and potatoes dinner. Steak slathered in barbecue sauce is a no brainer, but how about crisp cottage fries topped with Cajun seasoning and melty cheese? Turns out, just a few ingredients can transform your meal from drab to fab. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ¼ oz Cajun seasoning
- ½ lb pkg ranch steak
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- microwave
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 25g, Carbs 56g, Protein 35g



1. Microwave potatoes

Preheat broiler with racks in the center and upper third.

Scrub **potatoes**. Place in a microwave-safe dish and microwave on high for 5 minutes. Carefully flip and continue to microwave until soft and easily pierced through the center with a knife, 3–7 minutes more. Set aside until cool enough to handle.



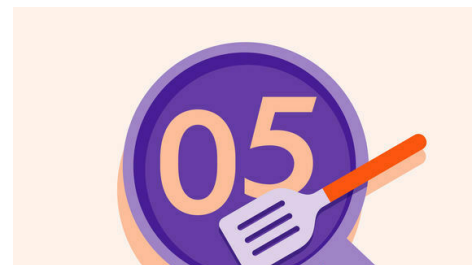
4. Cook steak

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks**; cook until lightly charred and medium-rare, 3–4 minutes per side (or longer for desired doneness). Brush **half of the barbecue sauce** all over steaks; cook, turning, until charred in spots, about 1 minute more. Transfer to cutting board.



2. Prep cottage fries

Brush a rimmed baking sheet with **oil**. Cut **potatoes** into ½-inch thick rounds. Arrange in a single layer on prepared baking sheet. Brush with **oil**, then sprinkle with **some of the Cajun seasoning**. Season with **salt** and **pepper**.



5. Finish & serve

Sprinkle **all of the cheese** over **potatoes**. Broil on center oven rack until melted, 1–2 minutes. Slice **steaks**, if desired.

Serve **BBQ steak** with **cottage fries** alongside. Serve with **remaining barbecue sauce** alongside for dipping. Enjoy!



3. Cook cottage fries

Broil **potatoes** on upper oven rack until golden-brown on the bottom, about 5 minutes (watch closely as broilers vary). Flip and sprinkle with more **Cajun seasoning**, **salt**, and **pepper**. Return to oven and broil until bottoms are golden-brown, 3–5 minutes more.

Meanwhile, pat **steaks** dry; season all over with **salt** and **pepper**.



6. Amp it up!

Top off the cottage fries with something green like chives, parsley, or another one of your favorite herbs.