



DINNERLY



Bistro Steak Sandwich with Roasted Potato Chips & Broccoli

 30-40min  2 Servings

Our ideal date would be dreamy, tender, a little cheesy, and rich, without a lot of baggage. Dinnerly: We found your perfect match. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ½ lb broccoli
- ¼ oz granulated garlic
- ½ lb pkg sirloin steak
- 2 ciabatta rolls ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- mayonnaise ³

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 35g, Carbs 91g, Protein 32g



1. Prep ingredients

Preheat oven to 450°F with racks in the lower and upper thirds. Scrub **potatoes**; thinly slice crosswise into rounds. Cut **broccoli** into 1-inch florets, if necessary.

In a small bowl, stir to combine **2 tablespoons mayonnaise**, **½ teaspoon granulated garlic** and **½ teaspoon oil**. Season to taste with **salt** and **pepper**; set aside until step 5.



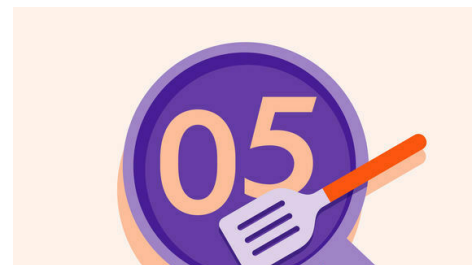
4. Cook steak

Pat **steaks** dry; season all over with **½ teaspoon granulated garlic** and **salt** and **pepper**. Heat **1 tablespoons oil** in a medium skillet over high. Add **steaks** and cook until well browned and medium-rare, 3 minutes per side (or longer for desired doneness). Transfer steaks to cutting board to rest.



2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until just tender, 12–15 minutes.



5. Finish & serve

Very thinly slice **steaks** across the grain.

Halve **ciabatta**, then drizzle cut sides generously with **oil**. Broil directly on upper oven rack, oiled sides up, until lightly browned, 1–2 minutes (watch closely as broilers vary). Transfer to plates.

Spread **mayo** over **ciabatta**, then top with **bistro steak**. Serve **potatoes and broccoli** alongside. Enjoy!



3. Season & roast broccoli

In a medium bowl, toss **broccoli** with **1 teaspoon oil**; season with **salt** and **pepper**. Arrange around **potatoes** on same baking sheet. Roast on lower oven rack until broccoli is tender and potatoes are browned in spots, about 15 minutes. Switch oven to broil.



6. Raid your condiments!

If you like a side dip (who doesn't?!), opt for ketchup, barbecue sauce, or your fave condiment to dunk each bite of roasted potato chips and broccoli!