

# DINNERLY



## Upgrade with Organic Steak

Seared Steak & Garlic-Roasted Potato Wedges



20-30min



2 Servings

| We customized this recipe with organic steak.



## WHAT WE SEND

- 2 russet potatoes
- 10 oz pkg organic sirloin steak
- ¼ oz steak seasoning
- ¼ oz granulated garlic

## WHAT YOU NEED

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

## TOOLS

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

## COOKING TIP

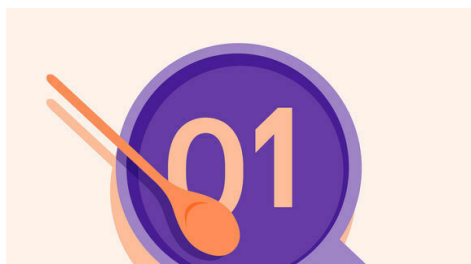
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## ALLERGENS

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

## NUTRITION PER SERVING

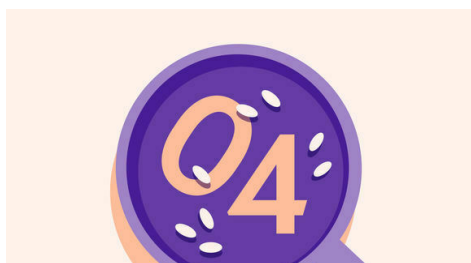
Calories 630kcal, Fat 35g, Carbs 46g, Protein 39g



### 1. Roast potato wedges

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

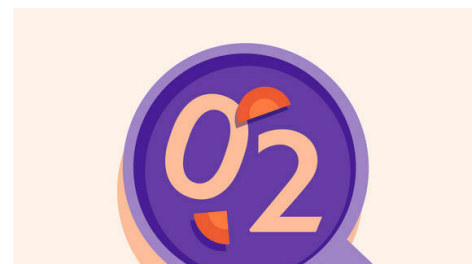
Scrub **potatoes** and cut lengthwise into ½-inch wedges. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt and pepper**. Roast on lower oven rack until crispy and golden-brown on the bottom, about 20 minutes. Flip and continue roasting until browned all over, about 5 minutes more.



### 4. Make pan sauce & serve

Melt **2 tablespoons butter** in reserved skillet over medium heat. Remove from heat and stir in **any resting juices** from cutting board. Thinly slice **steak**, if desired.

Serve **seared steak** with **pan sauce** drizzled over top and **garlic potato wedges** alongside. Enjoy!



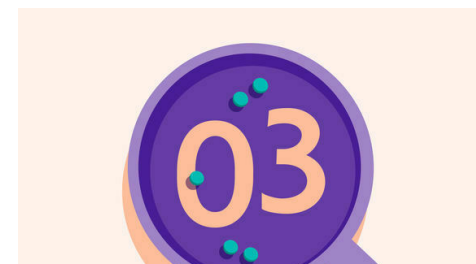
### 2. Cook steaks

Once **potatoes** are flipped, pat **steaks** dry; rub all over with **steak seasoning**. Heat **1 tablespoon each of butter and 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). Transfer to a cutting board to rest, about 5 minutes. Reserve skillet for step 4.



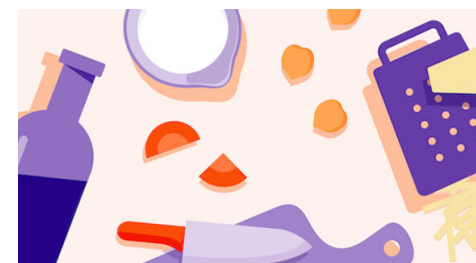
### 5. ...

What were you expecting, more steps?



### 3. Add garlic to potatoes

Toss **roasted potatoes** on baking sheet with ¼ **teaspoon granulated garlic** along with a **drizzle of oil**. Using tongs or a spoon, carefully toss to combine. Return to lower oven rack and roast until garlic is fragrant, about 1 minute more.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!