

DINNERLY



BBQ Bacon-Wrapped Steak with Cheesy Broccoli & Ranch Mash



30-40min



2 Servings

Level up your dinner menu with this PremiYUM recipe! Ok, so you might've tried one of Dinnerly's classic steak and mash and veg dishes before. But did you wrap the steak with bacon and slather BBQ sauce on top? And season the creamy mashed potatoes with ranch? And roast the broccoli with melty cheddar-jack cheese? Do your tastebuds a favor and take this meal (and yourself!) to delish new heights. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ½ lb pkg sirloin steak
- 4 oz pkg thick-cut bacon
- ½ lb broccoli
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend ⁷
- ¼ oz ranch seasoning ⁷

WHAT YOU NEED

- 3 tablespoons butter ⁷
- kosher salt & ground pepper

TOOLS

- medium saucepan
- medium skillet
- rimmed baking sheet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

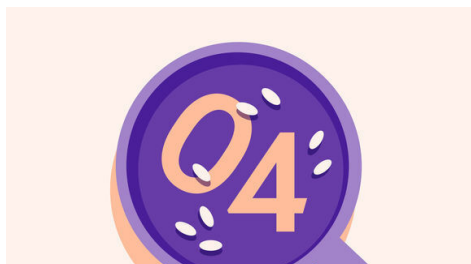
Calories 970kcal, Fat 49g, Carbs 62g, Protein 69g



1. Cook potatoes

Preheat oven to 425°F with a rack in the center.

Peel **potatoes**; cut into 1-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Cover; bring to a boil over high heat. Uncover and simmer until tender, 10–12 minutes. Reserve **¼ cup cooking water**; drain potatoes. Return to saucepan with cooking water and **2 tablespoons butter**. Cover to keep warm off heat.



4. Make BBQ pan sauce

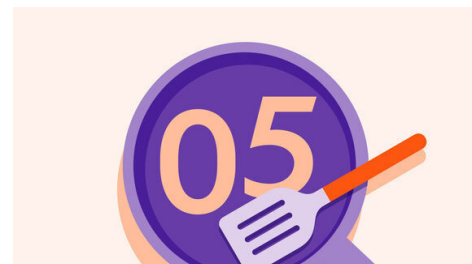
Discard **remaining bacon fat**; heat same skillet over medium-high. Add **3 tablespoons water** and **1 tablespoon butter**; bring to a simmer, scraping up any browned bits from bottom of skillet. Reduce heat to medium and add **barbecue sauce**. Cook, stirring frequently, until sauce is reduced by a third, 2–3 minutes.



2. Prep chicken & bacon

Pat **chicken** dry and season all over with **salt** and **pepper**. Wrap in **bacon**, placing bacon ends on one side if possible.

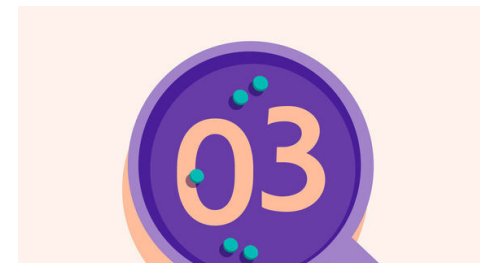
Place chicken in a medium skillet with bacon ends on the bottom. Cook over medium heat until bacon is crisped, 4–6 minutes per side. Transfer to one side of a rimmed baking sheet. Reserve **bacon fat** in skillet.



5. Finish & serve

Sprinkle **cheese** over **broccoli**. Bake on center oven rack until cheese melts and **chicken** is cooked through, 2–4 minutes. Mash **potatoes** with a potato masher or fork until smooth. Stir in **ranch seasoning** and season to taste with **salt** and **pepper**.

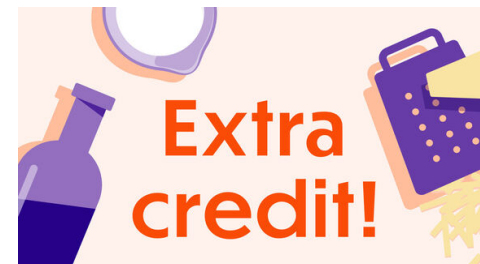
Serve **bacon-wrapped chicken** with **BBQ sauce** spooned over top and with **broccoli** and **ranch mash** alongside. Enjoy!



3. Roast broccoli & chicken

Toss **broccoli** with **1 tablespoon bacon fat** and a **pinch each of salt and pepper**. Add to open side of baking sheet.

Roast on center oven rack until broccoli is tender and **bacon** is deeply crisp, about 10 minutes.



6. Pro tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**