

# DINNERLY



## Dinner & Dessert! Bistro Steak Sandwich

with Roasted Potato Chips & Broccoli

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!



30-40min



2 Servings

## WHAT WE SEND

- 2 russet potatoes
- ½ lb broccoli
- ¼ oz granulated garlic
- ½ lb pkg sirloin steak
- 2 ciabatta rolls <sup>1</sup>
- 2 (4 oz) pkgs apple cobbler <sup>1,7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- mayonnaise <sup>3</sup>

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

Wheat (1), Egg (3), Milk (7). 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.



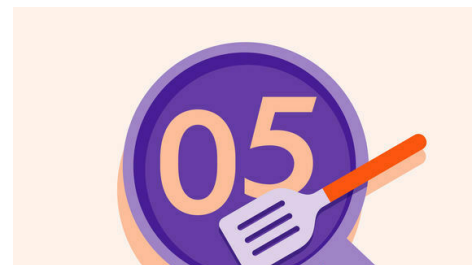
### 4. Cook steak

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!