

# DINNERLY



## Upgrade to Organic Steak

### Low-Carb Steak Salad with Blue Cheese

This version of the recipe is customized with organic steak!



under 20min



2 Servings

### WHAT WE SEND

- 1 pkt Dijon mustard <sup>17</sup>
- ½ oz raspberry jam
- 10 oz pkg organic sirloin steak
- 1 oz walnuts <sup>15</sup>
- 3 oz baby spinach
- 1 oz blue cheese crumbles <sup>7</sup>
- 1 oz golden balsamic vinegar

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

### TOOLS

- large skillet

### ALLERGENS

Milk (7), Tree Nuts (15), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 530kcal, Fat 38g, Carbs 12g, Protein 39g



#### 1. Make Dressing

In a small bowl, stir to combine **Dijon**, **raspberry jam**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Whisk until smooth and season to taste with **salt** and **pepper**; set aside until ready to serve.

Pat **steak** dry, then season all over with **salt** and **pepper**.



#### 2. Cook steak

Heat **1 tablespoon 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.



#### 3. Make glaze

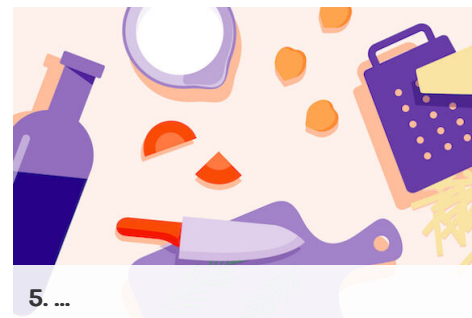
Reduce heat to medium; add **1 tablespoon vinegar** and **a pinch of sugar**. Cook, stirring, until vinegar is reduced to a glaze, 1–2 minutes. Remove from heat.



#### 4. Finish & serve

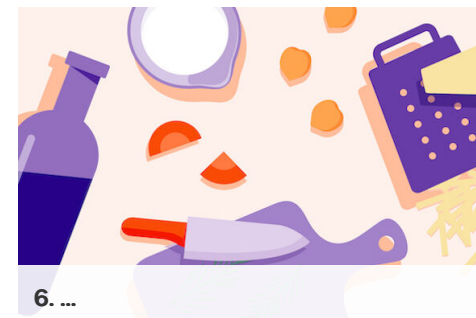
Coarsely chop **walnuts**. Thinly slice steaks and add to skillet with glaze, tossing to coat.

Plate **spinach**, then top with **crushed walnuts** and **balsamic steak**. Drizzle with **dressing** and **blue cheese crumbles** over top. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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