

# DINNERLY



## Customize to add Broccoli

Seared Steak with Scalloped Potatoes



30-40min



2 Servings

| This version of the recipe is customized with broccoli.



## WHAT WE SEND

- 2 russet potatoes
- 1 red onion
- ¾ oz Parmesan <sup>7</sup>
- ½ lb broccoli
- 1 oz cream cheese <sup>7</sup>
- ½ lb pkg sirloin steak

## WHAT YOU NEED

- 4 Tbsp butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

## TOOLS

- microplane or grater
- medium ovenproof skillet
- 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

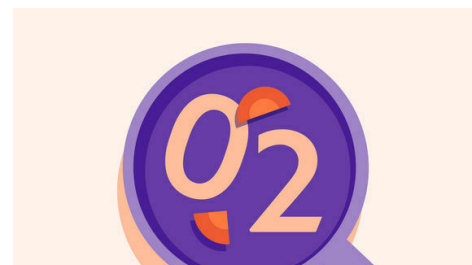
Calories 710kcal, Fat 41g, Carbs 58g, Protein 30g



### 1. Prep potatoes & broccoli

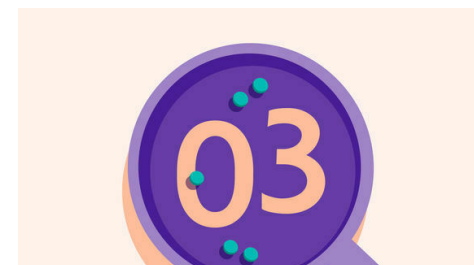
Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then slice into ¼-inch rounds. Halve and thinly slice **onion**. Finely grate **Parmesan**. Cut **broccoli** into 1-inch florets, if needed.

In a medium ovenproof skillet over medium-high heat, whisk to combine **cream cheese**, **2 tablespoons butter** and **1 cup water**; cook, whisking, until melted, 1–2 minutes.



### 2. Start scalloped potatoes

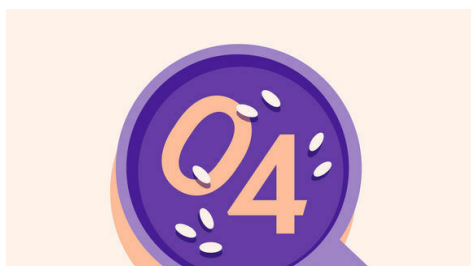
To skillet with **cream cheese mixture**, stir in ½ **teaspoon salt** and **a few grinds of pepper**. Add **potatoes** and ¾ of the sliced **onion**, shaking to distribute into an even layer (potatoes won't be completely submerged); season with **salt** and **pepper**. Bring to a boil over high, then reduce heat to low; cover and simmer until slightly thickened, about 5 minutes.



### 3. Roast vegetables

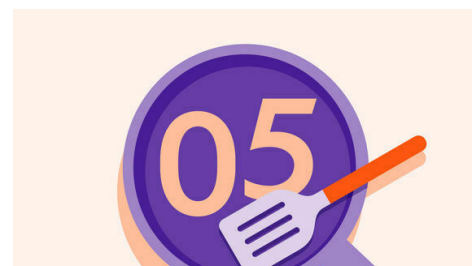
Remove skillet from heat; uncover and sprinkle **Parmesan** evenly over top. Transfer skillet to upper oven rack and roast until **potatoes** are tender and browned on top, about 20 minutes. Let sit for 5 minutes before serving.

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**; season with **salt and pepper**. Roast on center oven rack until tender, about 10–12 minutes.



### 4. Sear steaks

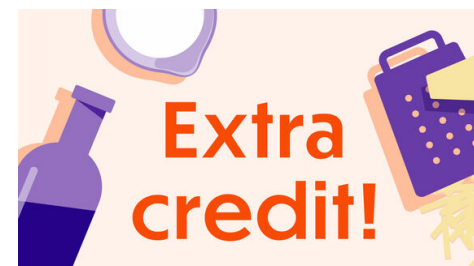
While **vegetables** roast, pat **steaks** dry; season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high until shimmering. Add steaks and cook until lightly charred and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest until ready to serve; slice, if desired.



### 5. Make pan sauce & serve

Heat **1 teaspoon oil** and **remaining onions** in same skillet over medium; cook, stirring, until browned and softened, 2–3 minutes. Add ¼ **cup water** and **2 tablespoons vinegar**; simmer until thick, 1–2 minutes. Off heat, stir in **2 tablespoons butter** and **any resting steak juices**. Season to taste.

Serve **steak** with **potatoes**, **broccoli** and **pan sauce** spooned over top. Enjoy!



### 6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with more (ingredients or food) than we need. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.