

# DINNERLY



## Upgrade to Add Broccoli

Steak Frites with Garlic-Butter Pan Sauce



30-40min



2 Servings

This version of the recipe is customized with broccoli.

## WHAT WE SEND

- 2 russet potatoes
- 2 scallions
- ½ lb pkg sirloin steak
- ¼ oz steak seasoning
- 1 pkt beef broth concentrate
- ½ lb broccoli

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

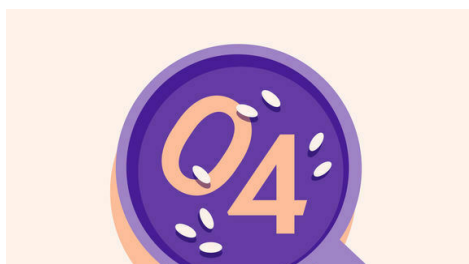
Calories 580kcal, Fat 32g, Carbs 51g, Protein 26g



### 1. Roast fries

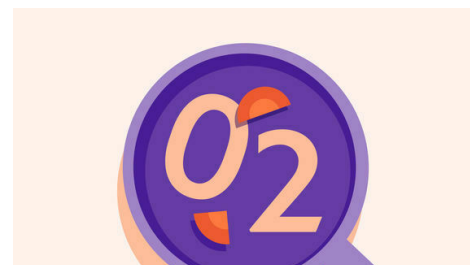
Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; slice into ¼-inch thick fries. Toss in a medium bowl with **2 tablespoons oil** and a **pinch each of salt and pepper**. Transfer to preheated baking sheet; spread into an even layer. Roast on lower oven rack, 20–25 minutes. Flip fries and roast until tender and golden-brown, 5–10 minutes more.



### 4. Make pan sauce

To same skillet, stir in **broth concentrate**, **½ cup water**, and **half of the chopped garlic**. Bring to a simmer over medium-high heat. Cook, scraping up any browned bits from bottom of skillet, until slightly thickened, 2–3 minutes. Swirl in **1 tablespoon butter**; season to taste with **salt and pepper**.



### 2. Prep & cook broccoli

Thinly slice **scallions**. Finely chop **2 teaspoons garlic**. Pat **steaks** dry, then season all over with **2 teaspoons steak seasoning**.

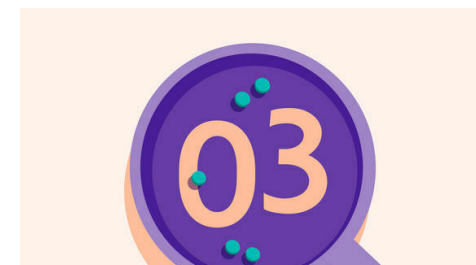
Heat **1 tablespoon oil** in a large skillet over medium-high. Add **broccoli**, **¼ cup water**, and a **pinch of salt**. Cover and cook until water is evaporated, 2–3 minutes. Transfer broccoli to a bowl and cover to keep warm. Wipe out skillet.



### 5. Finish & serve

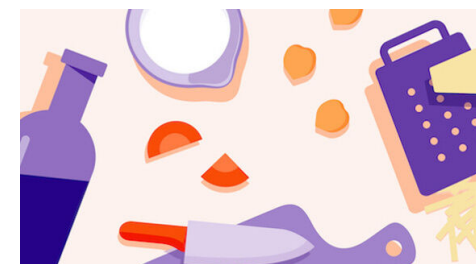
Toss **fries** with **scallions** and **remaining chopped garlic**. Thinly slice **steaks**, if desired.

Serve **steak** with **pan sauce** spooned over top and **fries** and **broccoli** alongside. Enjoy!



### 3. Cook steaks

Heat **1 tablespoon oil** in a same skillet over medium-high. Add steaks and cook until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 6. ...

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