

# DINNERLY



## Upgrade with Organic Steak

### Steak Frites with Garlic-Butter Pan Sauce



30-40min



2 Servings

This version of the recipe is customized with organic sirloin steak.



## WHAT WE SEND

- 2 russet potatoes
- 2 scallions
- 10 oz pkg organic sirloin steak
- ¼ oz steak seasoning
- 1 pkt beef broth concentrate

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- medium skillet

## COOKING TIP

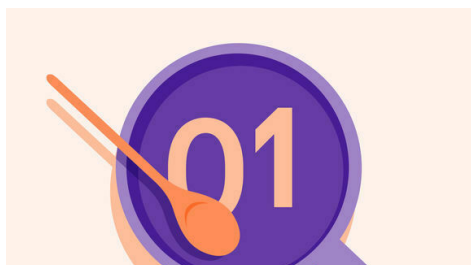
Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

## ALLERGENS

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

## NUTRITION PER SERVING

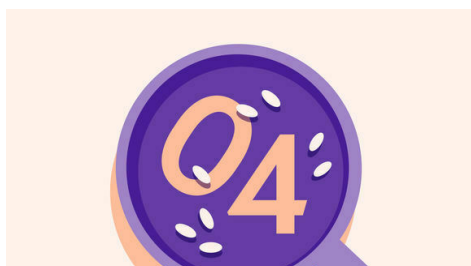
Calories 590kcal, Fat 30g, Carbs 45g, Protein 39g



### 1. Roast fries

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

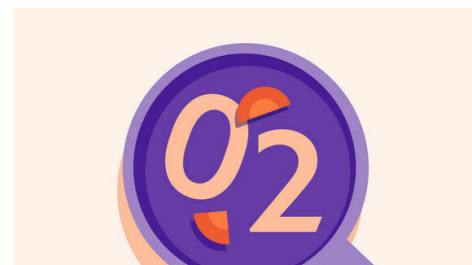
Scrub **potatoes**; slice into ¼-inch thick fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Transfer to preheated baking sheet; spread into an even layer. Roast on lower oven rack, 20–25 minutes. Flip fries and roast until tender and golden brown, 5–10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



### 4. 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** alongside. Enjoy!



### 2. Prep & cook steaks

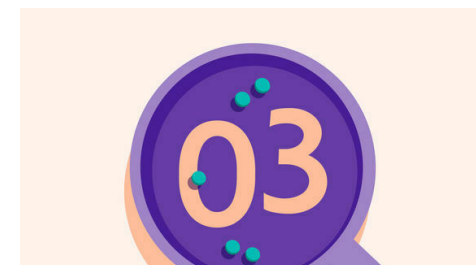
Thinly slice **scallions**. Finely chop **2 teaspoons garlic**. Pat **steaks** dry, then season all over with **2 teaspoons steak seasoning**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 5. ...

What were you expecting, more steps?



### 3. 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**.



### 6. ...

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