

# DINNERLY



## Upgrade to Add Dessert

Low-Cal Sirloin Steak with Dijon Pan Sauce



30min



2 Servings

We customized this recipe to include dessert. Enjoy the mini cheesecakes after your meal!

## WHAT WE SEND

- ½ lb broccoli
- 1 pkt Dijon mustard <sup>17</sup>
- ½ lb pkg sirloin steak
- ¼ oz granulated garlic
- 2 raspberry cheesecakes <sup>1,3,7</sup>

## WHAT YOU NEED

- red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil
- butter <sup>7</sup>

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 760kcal, Fat 47g, Carbs 56g, Protein 26g



### 1. Prep veggies & sauce

Preheat oven to 450°F with a rack in the upper third.

Cut **broccoli** into 1-inch florets, if necessary.

In a small bowl, stir to combine **Dijon mustard**, **¼ cup water**, **1 tablespoon vinegar**, **½ teaspoon sugar**, and **a pinch of salt**; reserve for step 4.



### 2. Roast broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on upper oven rack until golden-brown and tender, about 12 minutes.



### 3. Sear steak

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

Add **1 tablespoon oil** to a medium skillet over medium-high heat. 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. Immediately add **reserved mustard sauce** and **½ teaspoon granulated garlic** to skillet.



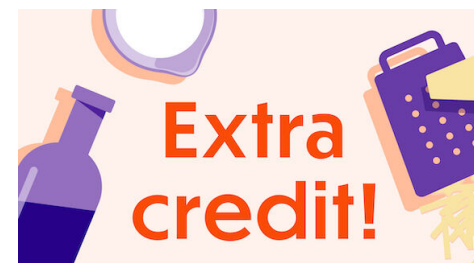
### 4. Prepare pan sauce

Bring **sauce** to a simmer over medium-high heat. Cook, scraping up any browned bits from skillet, until slightly thickened, 1–2 minutes. Remove from heat; swirl in **1 tablespoon butter** until melted. Season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired.



### 5. Finish & serve

Serve **steak** and **roasted broccoli** with **Dijon pan sauce** spooned over top. Enjoy!



### 6. Check us out!

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