

DINNERLY



Organic Seared Steak & Parmesan-Truffle Fries

with Garlic Aioli



30-40min



2 Servings

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

WHAT WE SEND

- 2 russet potatoes
- ¾ oz Parmesan ⁷
- 10 oz pkg organic sirloin steak
- ¼ oz truffle dust
- ¼ oz granulated garlic

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹
- mayonnaise ³

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 40g, Carbs 46g, Protein 43g



1. Bake fries

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

Scrub **potatoes**; cut into ¼-inch thick fries. Toss in a large bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully place on preheated baking sheet in an even layer. Bake until tender and golden-brown, about 30 minutes, flipping fries after 20–25 minutes.



2. Prep aioli

While **potatoes** cook, finely grate **Parmesan**; set aside for step 5.

In a small bowl, stir to combine **¼ cup mayo**, **½ teaspoon granulated garlic**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**; set aside until ready to serve.



3. Cook steaks

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

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



4. Make pan sauce

To same skillet over medium heat, add **2 tablespoons butter**, **½ teaspoon granulated garlic**, and **½ teaspoon flour**. Cook, stirring, until fragrant, about 30 seconds. Add **3 tablespoons water**; cook, stirring and scraping up any browned bits from bottom of skillet, until thickened, about 30 seconds more. Remove from heat and stir in **any steak resting juices** from cutting board.



5. Finish & serve

Directly on baking sheet, toss **fries** with **Parmesan** and **¾ teaspoon truffle dust**. Season to taste with **salt**, **pepper**, and **more truffle dust**, if desired. Slice **steaks**, if desired.

Spoon **pan sauce** over **seared steak** and serve with **Parmesan-truffle fries** alongside and **garlic aioli** on the side for dipping. Enjoy!



6. Make air fryer fries!

Preheat air fryer to 400°F.

Toss potatoes with 2 teaspoons neutral oil; season with salt and pepper. Working in batches if necessary, transfer to air fryer in a single layer and cook, flipping potatoes halfway through cooking time and separating any that are stuck together, about 15 minutes.