

DINNERLY



Steak Frites with Broccoli & Garlic-Butter Pan Sauce

This version of the recipe is customized with broccoli.



30-40min



2 Servings

WHAT WE SEND

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

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- butter ⁷

TOOLS

- rimmed baking sheet
- medium skillet

COOKING TIP

To roast broccoli, preheat oven to 450°F with a rack in the lower third. Toss on a baking sheet with oil and season with salt and pepper. Bake until tender and browned in spots, about 15 minutes.

ALLERGENS

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

NUTRITION PER SERVING

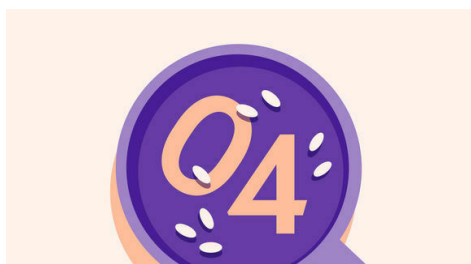
Calories 580kcal, Fat 32g, Carbs 51g, Protein 26g



1. Roast fries

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

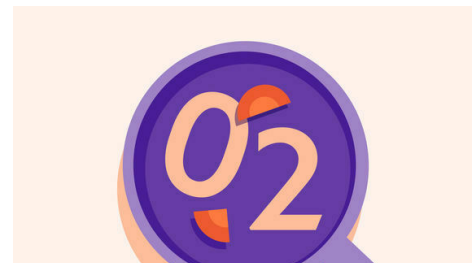
Scrub **potatoes**; slice into ¼-inch thick fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Transfer to preheated baking sheet; spread into an even layer. Roast on lower oven rack, 20–25 minutes. Flip fries and roast until tender and golden-brown, 5–10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



4. Finish & serve

Transfer **broccoli** to a bowl, cover, and microwave until crisp-tender, 2–3 minutes. Season with **salt** and **pepper**. 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

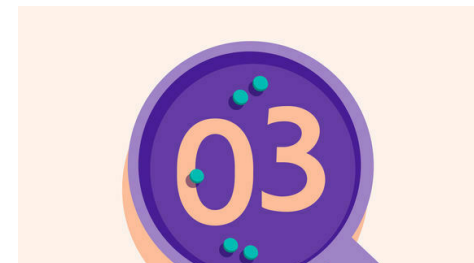
Thinly slice **scallions**. Finely chop **2 teaspoons garlic**. Cut **broccoli** into florets, if necessary. Pat **steaks** dry, then season all over with **2 teaspoons steak seasoning**.

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



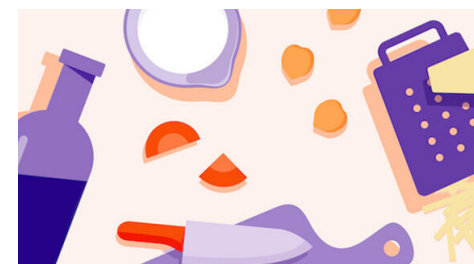
5. ...

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!