

DINNERLY



Smoky Pan-Roasted Steak and Dessert with Classic Baked Potato



30min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the apple cobbler after your meal!

WHAT WE SEND

- 2 russet potatoes
- ½ lb pkg sirloin steak
- ¼ oz smoked paprika
- ¼ oz fresh chives
- 2 (1 oz) sour cream ⁷
- 2 apple cobbles ^{1,7}

WHAT YOU NEED

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

TOOLS

- microwave
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 660kcal, Fat 24g, Carbs 76g, Protein 26g



1. Microwave potatoes

Scrub **potatoes**; prick all over with a fork. Rub with **oil** and sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and can be easily pierced to the center with a knife, 3–5 minutes more.



2. Cook steak

Rub **steaks** with **oil**, then season all over with **1 teaspoon smoked paprika** and a **pinch each of salt and pepper**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to a cutting board.



3. Make pan sauce

Remove skillet from heat. Add **2 tablespoons water** and **1 tablespoon butter**. Stir, scraping up any browned bits from bottom of skillet, until butter is melted and **sauce** is slightly thickened, 1–2 minutes. Season to taste with **salt** and **pepper**.



4. Broil potatoes

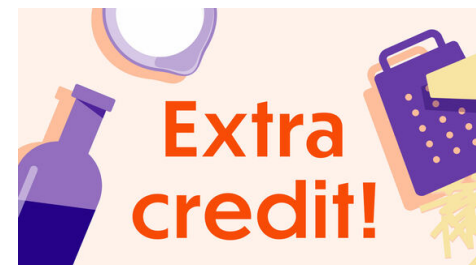
Heat broiler to high with a rack in the upper third. Broil **cooked potatoes** until skin is crisp, about 2 minutes per side (watch closely as broilers vary).



5. Finish & serve

Thinly slice **chives**. Carefully split **potatoes** in half. Top with a **pat of butter**, if desired, and sprinkle with **salt** and **pepper**. Then top with **sour cream** and **chives**. Thinly slice **steak**, if desired.

Serve **smoky pan-roasted steak** with **pan sauce** spooned over top and **baked potato** alongside. Enjoy!



6. Use the oven!

If you don't have a microwave, bake your potatoes in the oven instead! Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack and bake until soft and easily pierced through the center, 45–60 minutes.