

DINNERLY



Steak & Sweet Potato Fries

with Chimichurri Sauce



30-40min



2 Servings

| This version of the recipe is customized with sweet potatoes.

WHAT WE SEND

- 2 sweet potatoes
- ½ lb pkg sirloin steak
- 4 oz chimichurri sauce

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 40g, Carbs 59g, Protein 23g



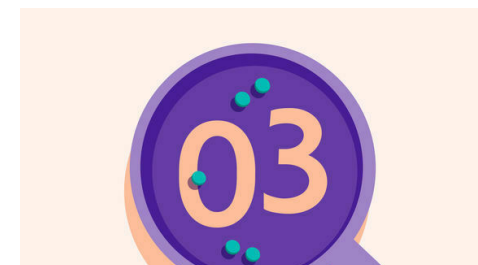
1. Preheat oven

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



2. Prep sweet potato fries

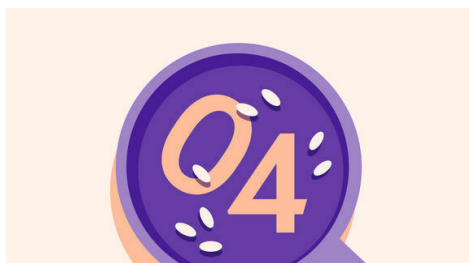
Scrub **sweet potatoes**, then cut lengthwise into ¼-inch fries.



3. Roast oven fries

In a large bowl, toss **fries** with 1½ **tablespoons oil** and a **pinch each of salt and pepper**.

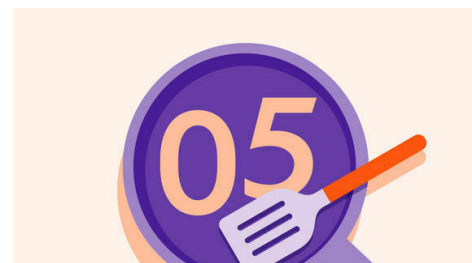
Carefully transfer to preheated baking sheet. Bake on lower oven rack until tender and golden brown, flipping halfway through cooking time, about 30 minutes.



4. Cook steak

When **fries** are halfway done, pat **steaks** dry and season all over with **salt** and **pepper**.

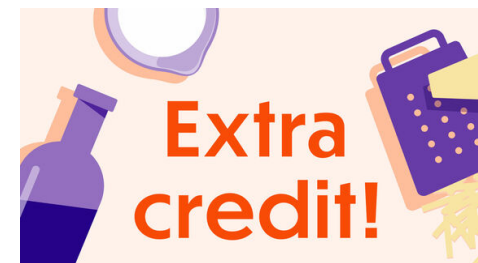
Heat ½ **tablespoon oil** in a medium skillet over medium-high. Cook steaks until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Remove skillet from heat and let steak rest for 2 minutes.



5. Serve

Thinly slice **steaks**, if desired.

Serve **steak** with **chimichurri sauce** spooned over top and **oven fries** alongside. Enjoy!



6. Did you know?

All of our sites in the US will be running on renewable energy in 2022.