

# DINNERLY



## Chimichurri Steak & Roasted Broccoli with Oven Fries

This version of the recipe is customized with broccoli.



30-40min



2 Servings

### WHAT WE SEND

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

### 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 650kcal, Fat 40g, Carbs 51g, Protein 26g



#### 1. Prep fries

Preheat oven to 450°F with racks in the upper and lower thirds. Place a rimmed baking sheet on the lower rack to preheat.

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

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



#### 2. Roast fries & broccoli

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

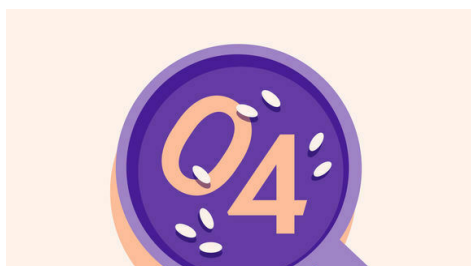
Cut **broccoli** into florets, if necessary. Toss on a 2nd rimmed baking sheet with 1 **tablespoon oil** and a **pinch each of salt and pepper**. Roast on upper oven rack until tender and browned in spots, about 15 minutes.



#### 3. Cook steak

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

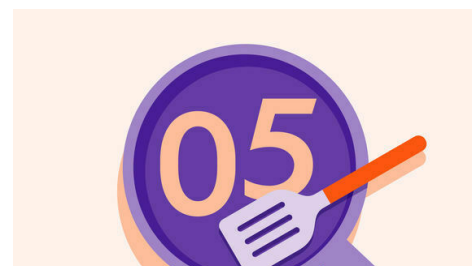
Heat ½ **tablespoon oil** in a medium skillet over medium-high. Cook steaks until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Remove skillet from heat and let steak rest for 2 minutes.



#### 4. Finish & serve

Thinly slice **steaks**, if desired.

Spoon **chimichurri sauce** over steaks and serve with **oven fries** and **roasted broccoli** alongside. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!