

DINNERLY



Seared Steak & Béarnaise Sauce with Broccolini & Garlic-Butter Fingerlings



40-50min



2 Servings

Level up your dinner menu with this PremiYUM recipe! If you've been wanting to role play as a pro French chef, here's your chance. Seared steak with an easy-prep béarnaise—a silky, egg yolk-based cream sauce flavored with tarragon—lets you step out of your Dinnerly comfort zone without going the extra mile. Get ready to bring your tastebuds on an adventure you don't want to miss. We've got you covered!

WHAT WE SEND

- ½ lb broccolini
- ¼ oz fresh tarragon
- ¼ oz fresh thyme
- ½ lb fingerling potatoes
- 1 lemon
- 3 oz hollandaise sauce ^{3,4,7}
- 10 oz pkg coulotte steak

WHAT YOU NEED

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

TOOLS

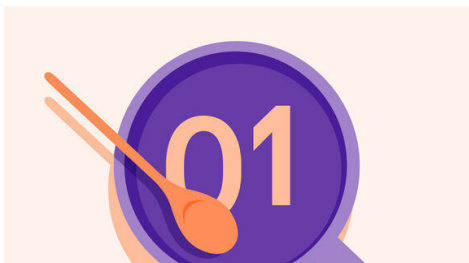
- rimmed baking sheet
- microplane or grater
- medium heavy skillet (preferably cast-iron)
- microwave

ALLERGENS

Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third.

Trim stem ends from **broccolini**. Pick and finely chop **1 teaspoon each of the tarragon leaves and thyme leaves**, keeping separate.

Scrub **potatoes**, then cut in half lengthwise. Toss on a rimmed baking sheet with **2 teaspoons oil** and season with **salt** and **pepper**; place cut-side down.



2. Roast vegetables

Roast **potatoes** on lower oven rack until lightly browned on the bottom, 15–20 minutes. Push to one side of sheet. Add **broccolini** to other side; drizzle with **2 teaspoons oil** and season with **salt** and **pepper**.

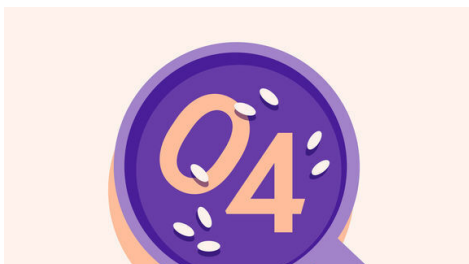
Continue roasting until broccolini is browned and tender and potatoes are deeply browned, 8–12 minutes more.



3. Make garlic-herb butter

Meanwhile, into a medium microwave-safe bowl, finely grate ½ **teaspoon lemon zest** and **1 small garlic clove**. Add **chopped thyme** and **2 tablespoons butter**.

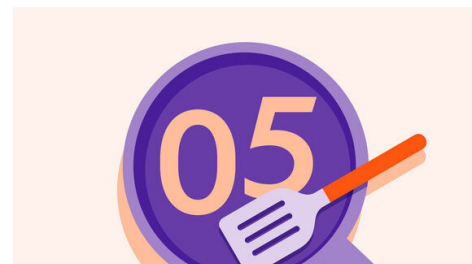
Microwave in 30 second increments until butter is sizzling and fragrant.



4. Cook steaks

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

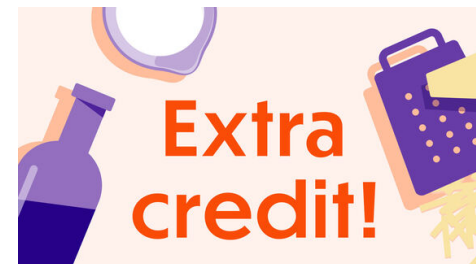
Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



5. Finish & serve

Transfer **potatoes** to bowl with **herb butter**; toss to coat and season to taste with **salt** and **pepper**. In a separate bowl, microwave **hollandaise** in 30 second increments until warm, stirring in between. Stir in **tarragon** and ½ **teaspoon lemon juice**. Thinly slice **steaks**, if desired.

Serve **steak** with **béarnaise sauce**, **broccolini**, and **potatoes**. Enjoy!



6. All about béarnaise!

Béarnaise originated in the 1830s, named after the French province of Bearn. It's considered a "child" sauce of hollandaise, which is one of the "mother" sauces of French cooking.