

# DINNERLY



## Seared Sirloin & Steakhouse Potatoes with Creamy Mushroom Sauce & Arugula Salad



30min



2 Servings

Level up your dinner menu with this PremiYUM recipe! No resy needed at the Dinnerly Steakhouse, otherwise known as your very own kitchen. As if seared sirloin steak wasn't mouthwatering enough, we're smothering it in an umami-rich mushroom sauce made ultra smooth and creamy thanks to hollandaise. And can we talk about these potatoes? Brown butter fingerlings roasted with garlic and thyme? Thank us later. We've got you covered!



## WHAT WE SEND

- 4 oz mushrooms
- 1 lemon
- ½ lb fingerling potatoes
- ¼ oz fresh thyme
- ½ lb pkg sirloin steak
- 3 oz hollandaise sauce <sup>3,4,7</sup>
- ¼ oz mushroom seasoning
- 3 oz arugula

## WHAT YOU NEED

- garlic
- 5 Tbsp butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## TOOLS

- microplane or grater
- small ovenproof skillet
- medium heavy skillet (preferably cast-iron)

## 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

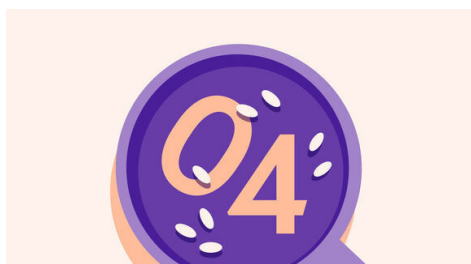
Calories 720kcal, Fat 58g, Carbs 28g, Protein 24g



### 1. Start potatoes

Preheat oven to 425°F with a rack in the lower third. Quarter **mushrooms**. Zest **half of the lemon**.

Scrub **potatoes**; prick all over with a fork. Place in a dish and microwave on high for 5 minutes. Flip potatoes; microwave until soft and easily pierced to the center with a knife, 3–5 minutes more. Let cool slightly; carefully split in half lengthwise. Season with **salt** and **pepper**.



### 4. Cook mushroom sauce

Add **mushrooms** to **butter** in skillet; season with **salt** and **pepper**. Cook, stirring occasionally, until golden-brown and tender, 3–5 minutes. Add **hollandaise**, **half of the mushroom seasoning**, and **¼ cup water**. Cook until thickened to creamy consistency and coats back of a spoon, 1–2 minutes.

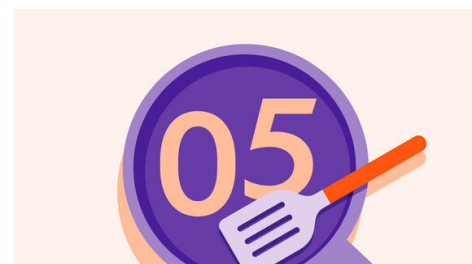
Off heat, stir in **lemon zest** and **1 teaspoon lemon juice**.



### 2. Roast potatoes

Crush **2 large garlic cloves**. In a small ovenproof skillet, melt **3 tablespoons butter** over medium-high heat. Add **4 thyme sprigs**, **1 garlic clove**, and **potatoes**, cut-side down. Cook until lightly browned on the bottom, 2–4 minutes.

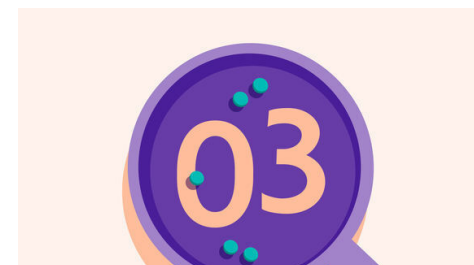
Bake potatoes on lower oven rack until deeply browned on the bottom and butter is dark brown with a nutty aroma, 15–20 minutes. Discard thyme and garlic.



### 5. Make salad & serve

In a large bowl, toss **arugula** with ½ **teaspoon lemon juice** and **2 teaspoons oil**; season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired.

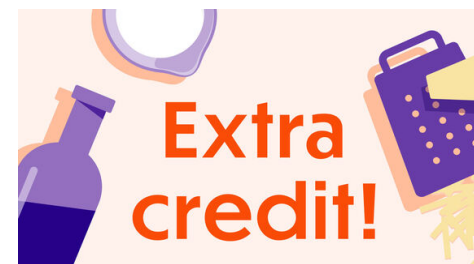
Serve **steaks** with **mushroom sauce**, **potatoes**, and **arugula salad**. Enjoy!



### 3. Cook & baste steaks

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

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high until just smoking. Add steaks; cook until well browned, 2–3 minutes. Flip; add **3 thyme sprigs**, **1 garlic clove**, and **2 tablespoons butter**. Constantly spoon butter over steak until medium-rare, 2–3 minutes (or longer if desired). Transfer to a cutting board.



### 6. Butter-basting!

Spooning the butter over the steaks in step 3 is known as butter-basting. With this cooking technique, we first sear the steaks to create a beautifully brown crust, then it soaks up the flavor of the butter, which is also browning at the same time. Browned butter develops a deeper, richer flavor with a nutty aroma. You can use this technique on other proteins like pork and fish!