

DINNERLY



Seared Organic Steak with Scalloped Potatoes



30-40min



2 Servings

Most times, if something at the table includes ‘scallop,’ you know you’re in for an luxe feast. But no need to be Becky with the good dishes—our scalloped potatoes make it nice without the pressure of having to impress anyone but yourself. Put those creamy spuds next to seared organic sirloin steaks with caramelized onions, and you’ve got yourself a pretty classic duo. We’ve got you covered!

WHAT WE SEND

- 2 russet potatoes
- 1 red onion
- ¾ oz Parmesan ⁷
- 1 oz cream cheese ⁷
- 10 oz pkg organic sirloin steak

WHAT YOU NEED

- 4 Tbsp butter ⁷
- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

TOOLS

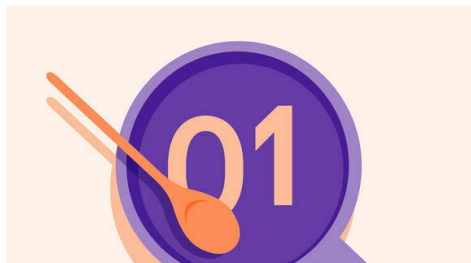
- microplane or grater
- medium ovenproof skillet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

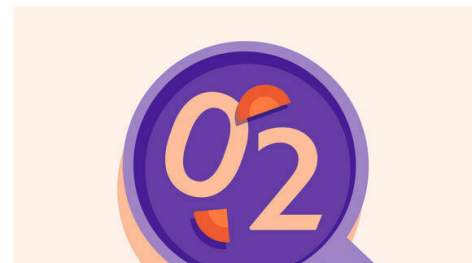
Calories 750kcal, Fat 45g, Carbs 52g, Protein 33g



1. Prep potatoes

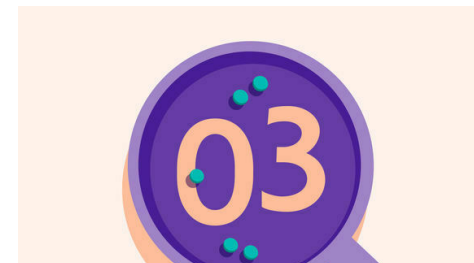
Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then slice into ¼-inch rounds. Halve and thinly slice **onion**. Finely grate **Parmesan**.

In a medium ovenproof skillet over medium-high heat, whisk to combine **cream cheese**, **1 cup water**, and **2 tablespoons butter**; cook, whisking, until butter is melted, 1–2 minutes.



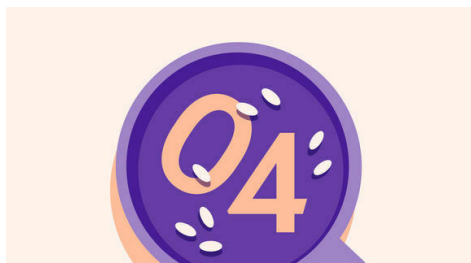
2. Start scalloped potatoes

To skillet with **cream cheese mixture**, stir in ½ **teaspoon salt** and **a few grinds of pepper**. Add **potatoes** and ¾ of the sliced **onion**, shaking to distribute into an even layer (potatoes won't be completely submerged); season with **salt** and **pepper**. Bring to a boil over high, then reduce heat to low; cover and simmer until slightly thickened, about 5 minutes.



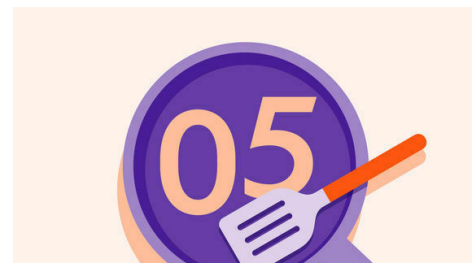
3. Roast scalloped potatoes

Remove skillet from heat; uncover and sprinkle **Parmesan** evenly over top. Transfer skillet to upper oven rack and roast until **potatoes** are tender and browned on top, about 20 minutes. Let sit for 5 minutes before serving.



4. Sear steaks

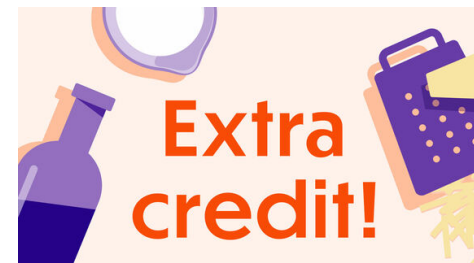
While **potatoes** roast, pat **steaks** dry; season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high until shimmering. Add steaks and cook until lightly charred and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest until ready to serve; slice, if desired.



5. Make pan sauce & serve

Heat **1 teaspoon oil** and **remaining onions** in same skillet over medium; cook, stirring, until browned and softened, 2–3 minutes. Add ¼ **cup water** and **2 tablespoons vinegar**; simmer until thick, 1–2 minutes. Off heat, stir in **2 tablespoons butter** and **any resting steak juices**. Season to taste.

Serve **steak** with **scalloped potatoes** and **pan sauce** spooned over top. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with more (ingredients or food) than we need. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.