

# DINNERLY



## Organic Seared Steak & Ranch Butter with BBQ-Spiced Potatoes



30min



2 Servings

Ranch tastes good on almost anything (#facts). We took our love for that creamy, tangy, oniony flavor to the next level by combining ranch seasoning with softened butter. It creates the perfect sauce for these seared steaks and roasted BBQ-spiced potatoes. It's so good, you'll want to lick the plate clean—no judgment here. We've got you covered!

### WHAT WE SEND

- 2 russet potatoes
- 2 scallions
- 10 oz pkg organic sirloin steak
- ¼ oz BBQ spice blend
- ¼ oz ranch seasoning <sup>7</sup>

### WHAT YOU NEED

- butter <sup>7</sup>
- neutral oil
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- large skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 620kcal, Fat 32g, Carbs 46g, Protein 39g

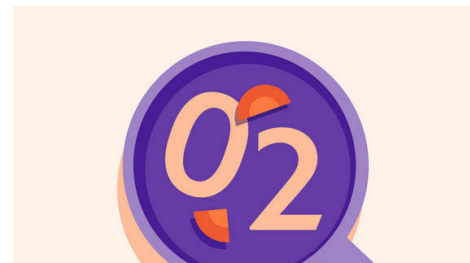


#### 1. Prep ingredients

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

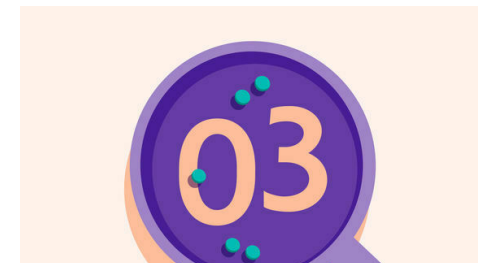
Scrub **potatoes**, then cut into ¾-inch pieces. Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Set aside **3 tablespoons butter** to soften at room temperature until steps 4 and 5.



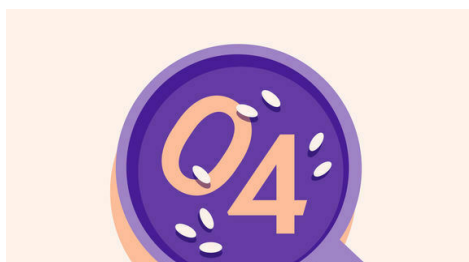
#### 2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and a **pinch each of salt and pepper**. Roast on center oven rack until tender and golden-brown, tossing halfway through cooking time, about 30 minutes.



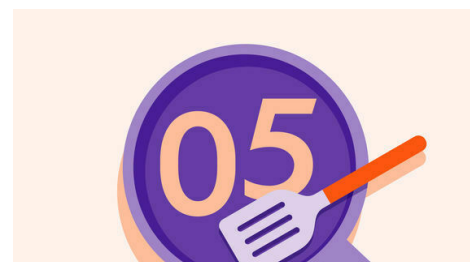
#### 3. Cook steaks

Pat **steaks** dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a large skillet over medium-high. Add steaks; cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



#### 4. Make ranch butter

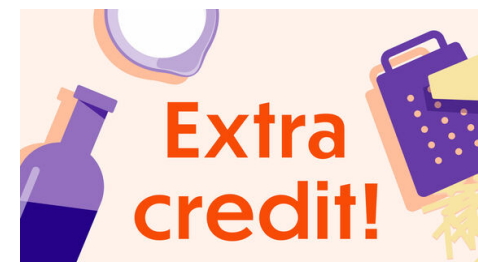
In a small bowl, stir to combine **ranch seasoning** and **2 tablespoons of the softened butter**. Season to taste with **salt** and **pepper**.



#### 5. Finish & serve

Once **potatoes** are roasted, remove from oven and carefully toss directly on baking sheet with **BBQ spice blend**, **scallion whites** and **light greens**, and **remaining softened butter**. Slice **steak**, if desired, then spoon or brush **ranch butter** over top.

Serve **seared steak and ranch butter** with **BBQ potatoes** alongside. Sprinkle **scallion dark greens** over top. Enjoy!



#### 6. Change it up!

We kept this one a classic meat and potatoes combo, but feel free to swap the russet potatoes for sweet potatoes or winter squash.