

DINNERLY



Chimichurri Steak with Oven Fries



30-40min



2 Servings

Abbott and Costello. Bert and Ernie. Steak and chimichurri. These duos are famous for a reason, but our version of the latter is especially iconic because we made it as easy as can be. Bake the fries, cook the steak, and drizzle on that refreshing, tangy chimichurri sauce. You're done! We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ½ lb pkg sirloin steak
- ¼ oz fresh parsley
- ¼ oz fresh cilantro

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- rimmed baking sheet
- medium skillet

COOKING TIP

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

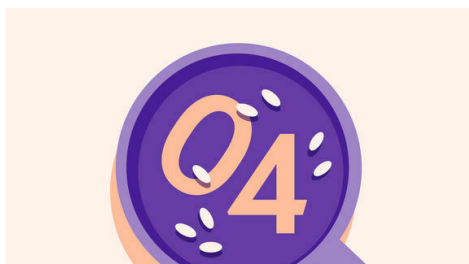
Calories 600kcal, Fat 40g, Carbs 41g, Protein 22g



1. Make chimichurri

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

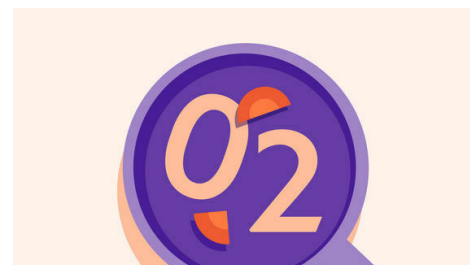
Finely chop **parsley and cilantro leaves and stems**. Finely grate ¼ **teaspoon garlic** into a small bowl. Add **chopped parsley and cilantro, 3 tablespoons oil, and 1 teaspoon vinegar**; stir to combine. Season to taste with **salt and pepper**.



4. 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.



2. Prep oven fries

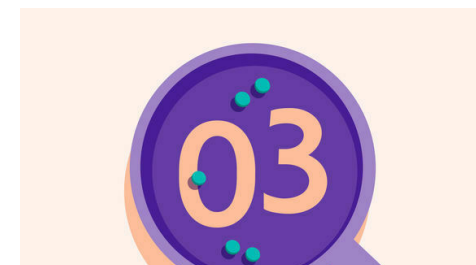
Scrub **potatoes**, then cut lengthwise into ¼-inch fries.



5. Serve

Thinly slice **steaks**, if desired.

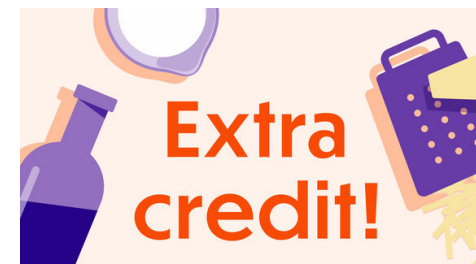
Serve **steak** with **chimichurri sauce** spooned over top and **oven fries** alongside. Enjoy!



3. Roast oven fries

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

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



6. Did you know?

All of our sites in the US will be running on renewable energy in 2022.