

## Seared Steak & Ranch Wedge

with BBQ-Spiced Sweet Potato Fries



30-40min



2 Servings

This dish takes a classic meat and potato dinner to next level goodness. Steak gets a dusting of salt and pepper before being seared in a hot skillet producing a flavorful, crusty exterior. The steaks are paired with zesty barbecue spiced sweet potato fries and a romaine wedge salad that is drizzled with homemade ranch dressing. Cook, relax, and enjoy!

## What we send

- sweet potato
- sirloin steaks
- garlic
- barbecue spice
- scallions
- romaine heart
- 7

## What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

## Tools

- medium skillet

## Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 700kcal, Fat 50g, Carbs 28g, Protein 35g



### 1. Roast sweet potatoes

Preheat oven to 425°F with a rack in the upper third. Halve **sweet potatoes** lengthwise, then cut into ½-inch wedges (no need to peel). On a rimmed baking sheet, toss sweet potatoes with **all of the barbecue spice, ½ teaspoon salt, and 2 tablespoons oil**. Roast until golden brown and tender, about 25 minutes.



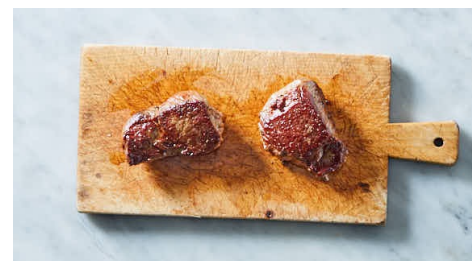
### 4. Prep steaks

Pat **steaks** dry. Season all over with ½ **teaspoon salt** and **several grinds of pepper**.



### 2. Prep ingredients

Peel and roughly chop ½ **teaspoon garlic**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate.



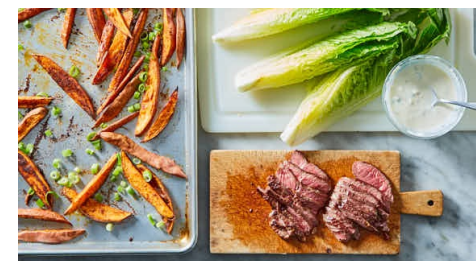
### 5. Cook steaks

Heat **1 tablespoon oil** in a heavy, medium skillet over medium-high. Add **steaks** and cook until browned all over, 3-4 minutes per side for medium-rare. Transfer to a cutting board; let rest 5 minutes.



### 3. Prep salad

In a small bowl, whisk together **sour cream, chopped garlic, scallion white and light greens, 1 tablespoon oil, ¼ teaspoon salt, ½ teaspoon each vinegar and sugar, and several grinds of pepper**. Add **1 teaspoon of water**, or more, to make a spoonable sauce. Trim ends from **romaine**, then quarter lengthwise into long spears.



### 6. Finish & serve

Toss cooked **sweet potatoes** directly on the baking sheet with **remaining scallion dark greens**. Very thinly slice **steak**, if desired. Spoon some of the **ranch dressing** over the **romaine**. Serve **steak** and **seasoned sweet potatoes** alongside **romaine** with **remaining ranch** on the side for dipping. Enjoy!