

# DINNERLY



## Smoky Pan-Roasted Steak with Classic Baked Potato



30min



2 Servings

Nothing hits quite the same as a classic. It's true for music, clothing, and obvi, dinnertime too. Here we take an OG combo—steak and potatoes—to the next level by pan-roasting tender ranch steaks. A fluffy baked potato with sour cream and fresh chives completes the steakhouse feels. This plate is proof good things never go out of style. We've got you covered!



### WHAT WE SEND

- 2 russet potatoes
- ½ lb pkg sirloin steak
- ¼ oz smoked paprika
- ¼ oz fresh chives
- 2 (1 oz) sour cream <sup>7</sup>
- 1 pkt beef broth concentrate

### WHAT YOU NEED

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

### TOOLS

- microwave
- medium heavy skillet (preferably cast-iron)

### ALLERGENS

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

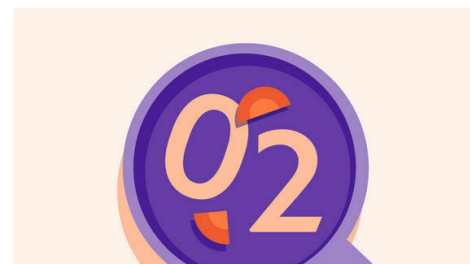
### NUTRITION PER SERVING

Calories 470kcal, Fat 22g, Carbs 43g, Protein 24g



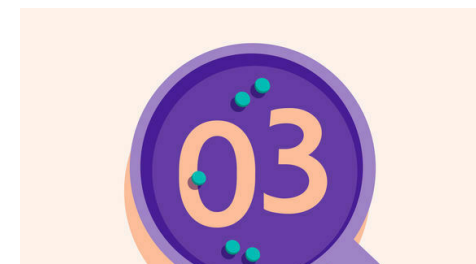
#### 1. Microwave potatoes

Scrub **potatoes**; prick all over with a fork. Rub with **oil** and sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and can be easily pierced to the center with a knife, 3–5 minutes more.



#### 2. Cook steak

Rub **steaks** with **oil**, then season all over with **1 teaspoon smoked paprika** and a **pinch each of salt and pepper**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to a cutting board.



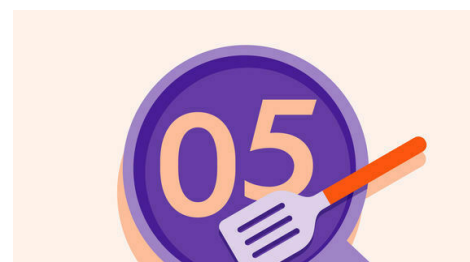
#### 3. Make pan sauce

Remove skillet from heat. Add **2 tablespoons water** and **1 tablespoon butter**. Stir, scraping up any browned bits from bottom of skillet, until butter is melted and **sauce** is slightly thickened, 1–2 minutes. Season to taste with **salt** and **pepper**.



#### 4. Broil potatoes

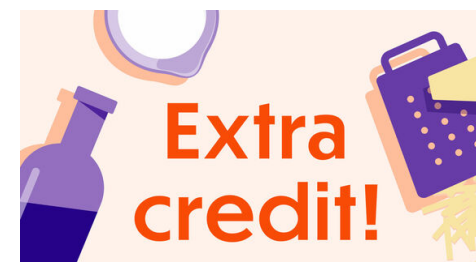
Heat broiler to high with a rack in the upper third. Broil **cooked potatoes** until skin is crisp, about 2 minutes per side (watch closely as broilers vary).



#### 5. Finish & serve

Thinly slice **chives**. Carefully split **potatoes** in half. Top with a **pat of butter**, if desired, and sprinkle with **salt** and **pepper**. Then top with **sour cream** and **chives**. Thinly slice **steak**, if desired.

Serve **smoky pan-roasted steak** with **pan sauce** spooned over top and **baked potato** alongside. Enjoy!



#### 6. Use the oven!

If you don't have a microwave, bake your potatoes in the oven instead! Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack and bake until soft and easily pierced through the center, 45–60 minutes.