

DINNERLY



Brown Butter Sirloin Steak with Lyonnaise Sweet Potatoes



30-40min



2 Servings

We're taking a tip from the French and adapting their Lyon-style potatoes, but with a twist! We swap in sweet potatoes that cook in a savory brew of sliced onions, broth, and butter. This allows the sweet spuds to absorb a ton of flavor, while Parmesan bakes over top for a creamy finish. An irresistible brown butter sauce drizzles over tender steak to complete this delicious plate. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 1 yellow onion
- ¾ oz Parmesan ⁷
- 1 pkt chicken broth concentrate
- ½ lb pkg sirloin steak
- ¼ oz all-purpose spice blend

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

- microplane or grater
- medium ovenproof skillet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 510kcal, Fat 30g, Carbs 37g, Protein 25g

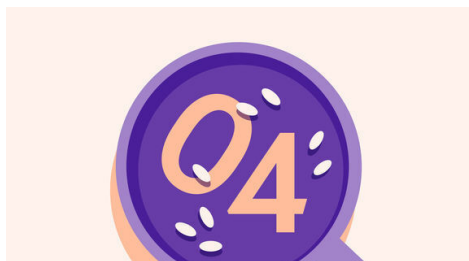


1. Prep potatoes

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

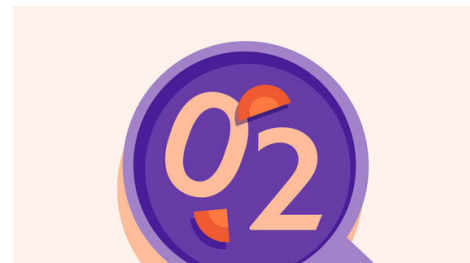
Peel **sweet potato**; slice into ¼-inch thick rounds. Thinly slice **half of the onion** (save rest). Finely grate **Parmesan**.

In a medium ovenproof skillet over medium-high heat, whisk to combine **broth concentrate, 1 cup water, 1 tablespoon butter, ½ teaspoon salt, and a few grinds of pepper** until melted and smooth, 1–2 minutes.



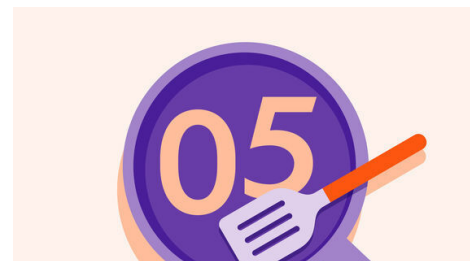
4. Make brown butter sauce

In same skillet over medium-low heat, add **2 tablespoons butter**; cook, stirring frequently, until dark golden flecks appear and butter smells nutty and toasty, 2–4 minutes (watch closely as it can burn easily). Remove from heat and stir in **chopped garlic**; cook, stirring, until fragrant, about 30 seconds.



2. Cook potatoes

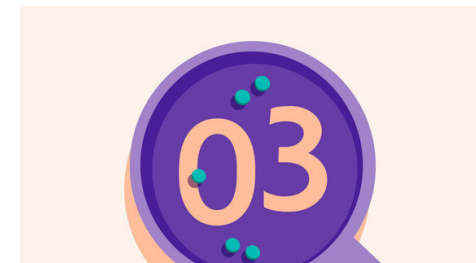
To skillet with **broth**, add **potatoes** and **sliced onion**, shaking to spread into an even layer (potatoes won't be completely submerged); bring to a boil over high heat. Reduce heat to medium; cover and cook until sauce is slightly thickened, about 5 minutes. Sprinkle **Parmesan** over top. Bake, uncovered, on upper oven rack until potatoes are tender and browned on top, 18–20 minutes.



5. Finish & serve

Slice **steak**, if desired.

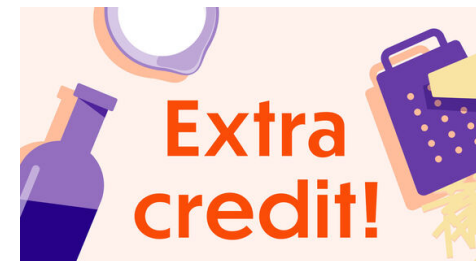
Serve **steak** with **Lyonnais sweet potatoes** alongside and **brown butter sauce** drizzled over top. Enjoy!



3. Cook steak

Meanwhile, finely chop 1½ **teaspoons garlic**. Pat **steak** dry and season all over with **all-purpose seasoning**.

When **potatoes** are halfway cooked, heat 2 **teaspoons oil** in a medium skillet over medium-high. Add steak and cook until well browned and medium-rare, 3–4 minutes per side. Transfer to a cutting board to rest until step 5.



6. Eat your veggies!

Sauté a quick side of spinach, adding a dash of garlic powder or chili flakes, and a squeeze of lemon, if desired.