

DINNERLY



Truffle Butter Seared Steak with Maple Sweet Potato Mash & Broccolini



30-40min



2 Servings

Level up your dinner menu with this premiYUM recipe! We have three words for you. Truffle. Butter. Steak. And not just any steak—we're talking about a juicy coulotte steak that can compete with your go-to steakhouse. Wait, it gets better! How does TWO sides of roasted broccolini and mashed sweet potatoes infused with maple syrup and rosemary sound? We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- ½ lb broccolini
- ¼ oz fresh rosemary
- ¼ oz truffle dust
- 2 (1 oz) cream cheese ⁷
- 1 oz maple syrup
- 10 oz pkg coulotte steak

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic
- 2 Tbsp butter, softened ⁷
- neutral oil

TOOLS

- medium saucepan
- rimmed baking sheet
- microplane or grater
- medium heavy skillet (preferably cast-iron)
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

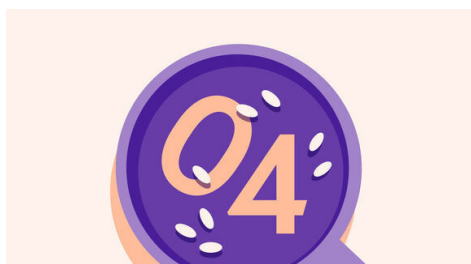
Calories 0kcal



1. Boil potatoes

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

Peel **sweet potatoes**; cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover; bring to a boil. Reduce heat to medium; cook, uncovered, until easily pierced with a fork, 8–10 minutes. Reserve ¼ **cup cooking water**, then drain and return to saucepan off heat. Cover to keep warm.



4. Cook steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**.

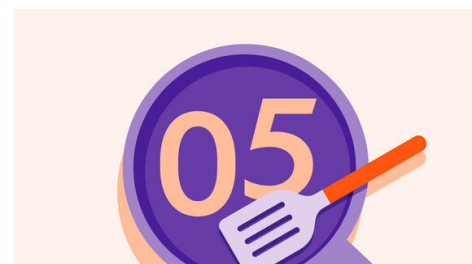
In a medium heavy skillet (preferably cast-iron), heat 1 **tablespoon neutral oil** over medium-high. Add steaks and cook until browned and medium-rare, 3—4 minutes per side (or longer for desired doneness). Immediately spread **truffle butter** over top. Set aside to rest.



2. Roast broccolini

Meanwhile, trim **broccolini**; halve or quarter spears lengthwise, if large. Toss on a rimmed baking sheet with 1 **tablespoon olive oil** and a **generous pinch** each of **salt** and **pepper**.

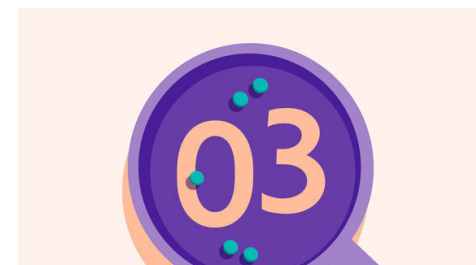
Roast on upper oven rack until tender and charred in spots, 10–15 minutes.



5. Mash potatoes & serve

Return **sweet potatoes** to medium heat. Add **all of the cream cheese**, **maple syrup**, and **remaining chopped rosemary**; mash with a potato masher or fork. Season to taste with **salt** and **pepper**. Add **some of the reserved cooking water**, as desired, to reach preferred consistency.

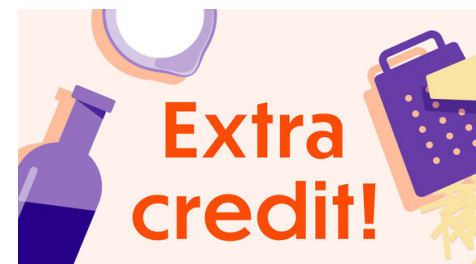
Serve **truffle butter steak** with **sweet potato mash** and **broccolini**. Enjoy!



3. Make truffle butter

Finely chop 1 **teaspoon rosemary**. Finely grate ¼ **teaspoon garlic**.




To a small bowl, add **grated garlic**, ¼ **teaspoon truffle dust** (add more to taste), ¼ **teaspoon of the chopped rosemary** and 2 **tablespoons softened butter**; mash with a fork to combine. Season to taste with **salt** and **pepper**.



6. What is truffle?

Truffles are an edible fungus, but unlike other mushrooms, they grow underground near the roots of trees. This gives them their famously unique flavor and aroma that's best described as earthy, meaty, and umami-rich. Truffles can be very hard to source, which makes them such a culinary delicacy. Some special varieties cost over \$5,000 per pound!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**