

DINNERLY



BBQ Coulotte Steak & Broccoli with One-Pot Cheesy Macaroni



30-40min



2 Servings

Dating is cool, but have you ever eaten an entire pot of cheesy macaroni all on your own? If you have someone special you choose to share with, then go right ahead. We just never liked sharing our BBQ steak and mac when we were little, so why change things now? We've got you covered!

WHAT WE SEND

- 4 oz elbow macaroni ¹
- ½ lb broccoli
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz barbecue sauce
- ¼ oz granulated garlic
- 10 oz pkg coulotte steak

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹
- ½ cup milk ⁷
- olive oil

TOOLS

- small saucepan
- medium ovenproof skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 40g, Carbs 71g, Protein 51g



1. Cook pasta

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

Bring a small saucepan of **salted water** to a boil. Add **pasta** to saucepan with boiling water and cook, stirring often to prevent sticking, until al dente, about 9 minutes. Drain in colander; reserve saucepan for step 3.



2. Prep steak & broccoli

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

Cut **broccoli** into 1-inch florets, if necessary.

On a rimmed baking sheet, toss broccoli with 1 tablespoon oil. Roast on center rack until browned and crisp tender, 10-15 minutes.



3. Make cheese sauce

Melt 1 **tablespoon butter** in reserved saucepan over medium-high. Add 1 **tablespoon flour** cook, stirring, about 30 seconds. Add ½ **cup milk** and bring to a simmer, whisking to incorporate. Remove from heat, then whisk in **cheddar** until melted. Season to taste with **salt, pepper** and ¼ **teaspoon granulated garlic**. Cover to keep warm off heat.



4. STEAK VARIATION

Heat 1 **tablespoon oil** in a medium ovenproof skillet over medium-high. Add **steak**; reduce heat to medium and cook, 5 minutes per side. Brush steak with 1 **tablespoon BBQ sauce**, then flip and brush with remaining.

Transfer skillet to center oven rack and roast until medium-rare, about 5 minutes more (or longer for desired doneness). Transfer to a cutting board.



5. Finish & serve

Reheat **cheese sauce**, if necessary, then stir in **pasta**. Season with **salt** and **pepper**. Thinly slice **steak** across the grain.

Serve **BBQ steak** and **broccoli** with **cheesy macaroni** alongside. Enjoy!



6. Mix things up!

Turn your broccoli into a slaw! In a large bowl, whisk vinegar, mayonnaise, and a pinch of sugar; season with salt and pepper. Stir in the chopped broccoli and onion from step 2 along with a handful of dried cranberries. Toss to combine and set aside until ready to serve.