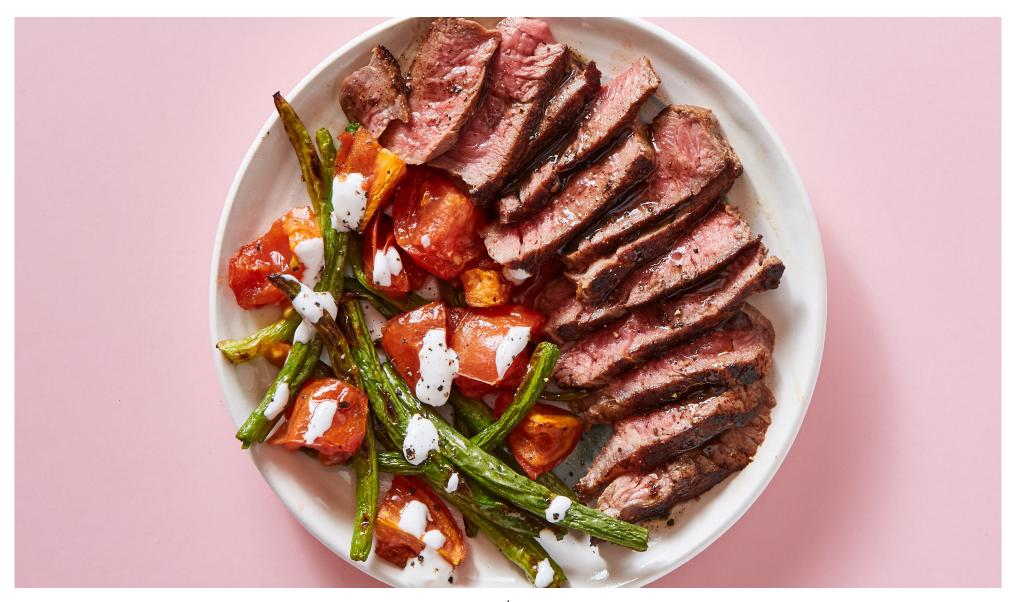
DINNERLY



Low-Carb Organic Steak with Garlic Sauce

Roasted Green Beans & Tomatoes





30min 2 Servings

Keeping it simple is the key to unlocking your inner chef. And simple is the name of the game when it comes to steak. All you need is a hot skillet and a sprinkle of seasoning. A drizzle of garlic sour cream sauce and a roasted veggie duo turns this simple supper into a restaurant-worthy dish. Yaaaas chef, you did that. We've got you covered!

WHAT WE SEND

- · 2 plum tomatoes
- 1/2 lb green beans
- 1 oz sour cream ⁷
- · ¼ oz smoked paprika
- 10 oz pkg organic sirloin steak

WHAT YOU NEED

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

TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 490kcal, Fat 33g, Carbs 14g, Protein 37g



1. Prep veggies

Preheat broiler with a rack in the top position.

Cut tomatoes into 1-inch pieces.

Trim ends from green beans.



2. Make garlic sauce

Finely grate ½ teaspoon garlic. In a small bowl, thin sour cream by adding 1 tablespoon water at a time until it drizzles from a spoon. Stir in grated garlic and a pinch each of salt and pepper until combined. Set aside until step 5.



3. Cook veggies & prep steak

On a rimmed baking sheet, toss green beans and tomatoes with 1 tablespoon oil and a pinch each of salt and pepper. Broil on top oven rack until beans are tender and tomatoes are charred in spots, tossing halfway through cooking time, 5–7 minutes (watch closely as broilers vary).

Pat steaks dry; season all over with smoked paprika and a pinch each of salt and pepper.



4. Cook steak & pan sauce

Heat 2 tablespoons oil in a medium skillet over medium-high. Add steaks; cook until well-browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board.

Reduce heat to low, then add 1 tablespoon butter and 2 tablespoons water. Cook, stirring and scraping up any browned bits, until butter melts and pan sauce comes together.



5. Finish & serve

Slice steaks, if desired.

Serve steak with tomatoes and green beans alongside. Drizzle garlic sauce over veggies and pan sauce over steak. Enjoy!



6. Add a carb!

We made this a low carb meal on purpose, but feel free to add a side of crusty bread or roasted potatoes to soak up all the savory pan sauce!