

# DINNERLY

## BBQ-Rubbed Steak & One-Pot Cheesy Macaroni

with Broccoli



20-30min



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 steak and mac when we were little, so why change things now? We've got you covered!

#### WHAT WE SEND

- 4 oz elbow macaroni <sup>1</sup>
- ½ lb broccoli
- ½ lb pkg sirloin steak
- ¼ oz BBQ spice blend
- 4 oz Velveeta <sup>7</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- small saucepan
- medium 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 0kcal



#### 1. Cook pasta

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 broccoli & steak

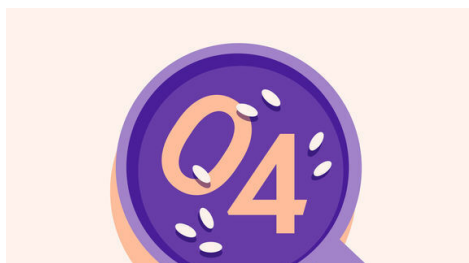
Cut **broccoli** into 1-inch florets, if necessary.

Pat **steak** dry, then season all over with *\_bbq spice*.



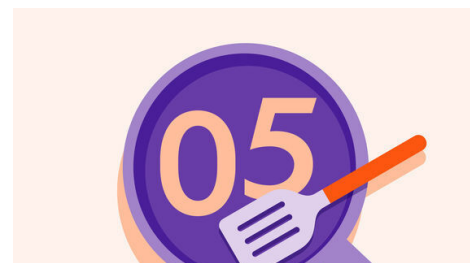
#### 3. Cook steak

Heat 1 tablespoon oil in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



#### 4. Cook broccoli

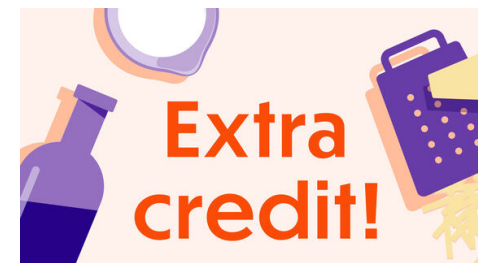
Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccoli** and **a pinch of salt and pepper**; cook, stirring occasionally, until broccoli is crisp tender, about 5 minutes.



#### 5. Finish & serve

Reheat **cheese sauce**, then stir in **pasta**. Season with **salt and pepper**.

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



#### 6.