

# DINNERLY



## Seared Steak with Truffled Potato Gratin

Y'all Eat Yet x Dinnerly



40-50min



2 Servings

One of life's great luxuries is a cheesy gratin, especially when you add truffle dust, Alfredo sauce, and fresh thyme. Seared steak and garlicky green beans round out this elegant plate. As Miranda Lambert would put it, sweet salvation on a dining room table. Why not pair it with Miranda's rum balls? For more recipes to share with friends and family this holiday season, purchase your copy of [Y'all Eat Yet.ink.to/YEYDinnerly](https://www.yalleatyet.com/ink-to/yeydinnerly) **320**



## WHAT WE SEND

- ¼ oz fresh thyme
- 10 oz Alfredo sauce <sup>7</sup>
- ¼ oz truffle dust
- 2 potatoes
- 2 oz shredded fontina <sup>7</sup>
- ½ lb green beans
- 10 oz pkg coulotte steak
- ½ oz fried onions <sup>6</sup>

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- unsalted butter <sup>7</sup>
- neutral oil

## TOOLS

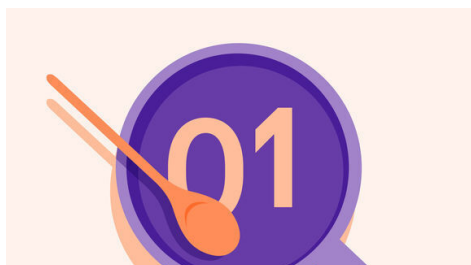
- mandolin or V-slicer (optional)
- microwave
- 8-inch baking dish or ovenproof skillet
- medium heavy skillet (preferably cast-iron)

## ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

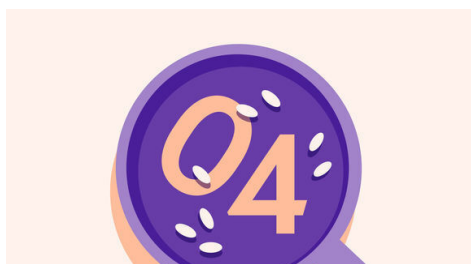
Calories 910kcal, Fat 53g, Carbs 65g, Protein 49g



### 1. Prep gratin

Preheat oven to 425°F with a rack in the center. Finely chop **1 teaspoon thyme leaves**. Finely chop **2 teaspoons garlic**.

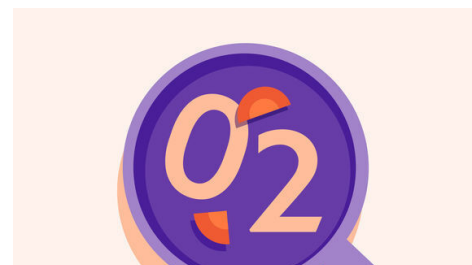
In a medium microwave-safe bowl, stir together **Alfredo sauce, thyme, half of the chopped garlic, ½ teaspoon truffle dust**, and **¼ cup water**. Peel **potatoes**; thinly slice crosswise ⅛-inch thick or less (use a mandoline slicer if desired); add to sauce and mix.



### 4. Cook steak

Add **steak** to skillet and cook until well browned and medium-rare, 4–5 minutes per side. Using tongs, hold steak on its side and cook fat-side down until golden brown and crisp, 1–2 minutes. Transfer to a cutting board to rest.

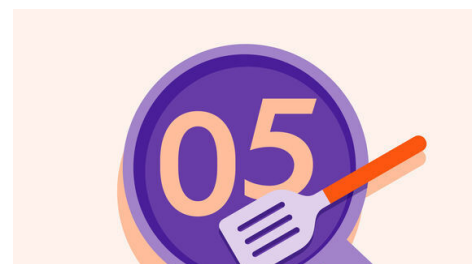
Drain off **all but 1 tablespoon oil** from skillet; return to medium-high heat.



### 2. Bake gratin

Cover bowl and microwave until **potatoes** are nearly tender with a bit of resistance, stirring halfway through, 6–8 minutes. Season to taste with **salt and pepper**; fold in **half of the cheese**.

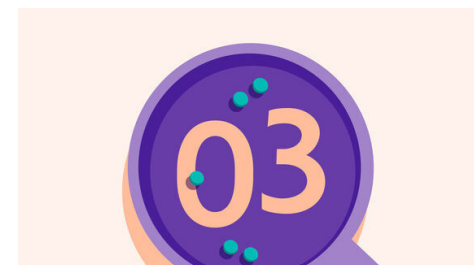
**Butter** an 8-inch baking dish. Transfer **potato mixture** to baking dish; sprinkle with **remaining cheese**. Bake on center rack until surface of potatoes are golden brown, 30–35 minutes.



### 5. Cook green beans; serve

Add **green beans** to skillet; cook, stirring occasionally, until browned in spots, 3–5 minutes. Add **remaining garlic** and **1 tablespoon butter** to skillet; cook, stirring, until garlic is softened, about 1 minute. Season to taste with **salt and pepper**; transfer to a plate. Sprinkle with **fried onions**.

Slice **steak**. Serve with **green beans** and **potatoes**. Enjoy!



### 3. Prep ingredients

Trim stem ends from **green beans**. In a medium microwave-safe bowl, season green beans with **salt** and **pepper**. Microwave, covered, until tender-crisp, 2–3 minutes; drain off any water.

Pat **steak** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet over medium-high.



### 6. Y'all Eat Yet x Dinnerly

What's better than a delightfully festive and slightly boozy dessert? Luckily for us, Miranda Lambert has mastered this with her Rum Balls (pg 203). We're running just in case to nab a copy of her gorgeous cookbook for delicious treats to grace our holiday table. For more recipes to share with friends and family this holiday season, purchase your copy of Y'all Eat Yet. [lnk.to/YEYDinnerly](https://lnk.to/YEYDinnerly)