

DINNERLY



Lemon-Oregano Steak with Roasted Potatoes



30-40min



2 Servings

There's nothing wrong with being a show-off—but only when you've got something to show. No need to worry, because this steak is dressed to impress. The lemon-oregano marinade gives a brightness and flavor that's hard to forget, and it's served alongside a long beloved vegetable: the almighty potato, cooked to golden-brown perfection. Now that's how you make a big impression. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 red onion
- 1 lemon
- ¼ oz dried oregano
- 1 pkt crushed red pepper
- ½ lb pkg sirloin steak

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 33g, Carbs 54g, Protein 24g



1. POTATO VARIATION

Preheat oven to 450°F with rack in center. Scrub **potatoes**, then cut into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on center oven rack until potatoes are crisp underneath, about 10 minutes.



2. Make oregano marinade

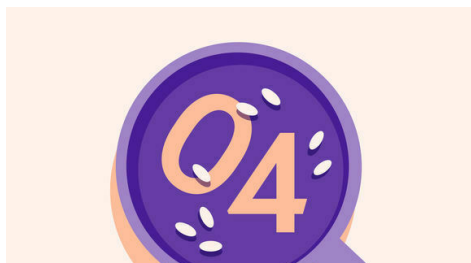
Meanwhile, halve **onion** and cut lengthwise into ¼-inch wedges. Finely chop **2 teaspoons garlic**. Juice **lemon** into a medium bowl.

In bowl with **lemon juice**, whisk to combine **chopped garlic**, **2 tablespoons oil**, and **1 teaspoon dried oregano**. Add ¼ **teaspoon red pepper flakes** (or add more to taste). Set **marinade** aside for step 4.



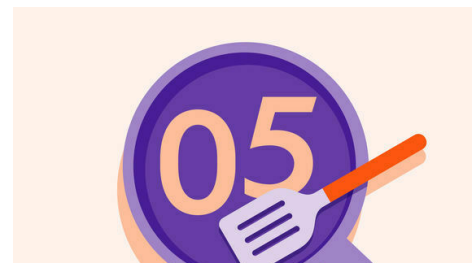
3. Finish potatoes & onions

Once **potatoes** are crisp, remove from oven, flip, and scatter **sliced onions** over top. Drizzle with **1 teaspoon oil**. Roast on center oven rack until potatoes are golden brown and onions are wilted and charred, 10–15 minutes more.



4. Cook steaks

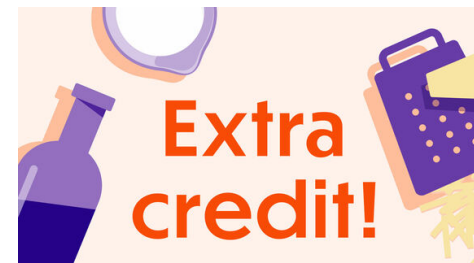
Pat **steaks** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks; cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to bowl with **oregano marinade** and toss to coat; marinate for 5–10 minutes.



5. Finish & serve

Remove **steaks** from marinade and cut into slices, if desired.

Serve **lemon-oregano steaks** with **roasted potatoes and onions** alongside. Spoon **any remaining marinade** over top. Enjoy!



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