

DINNERLY



Lemon-Oregano Steak with Roasted Sweet 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 sweet potato, cooked to golden-brown perfection. Now that's how you make a big impression. We've got you covered!

WHAT WE SEND

- 2 sweet 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

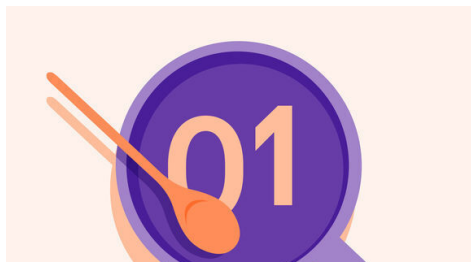
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

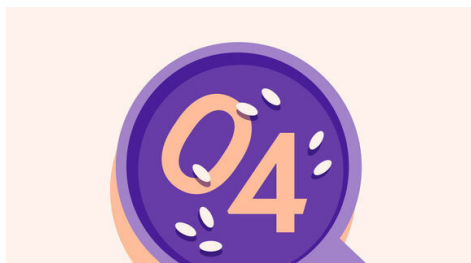
Calories 640kcal, Fat 33g, Carbs 68g, Protein 23g



1. SWEET POTATO VARIATION

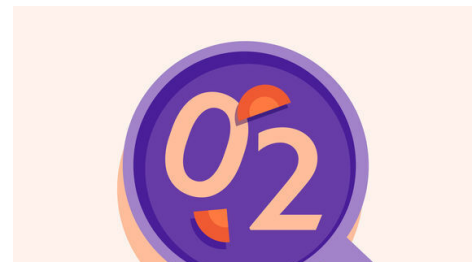
Preheat oven to 425°F with a rack in the center. Scrub **sweet potato**; halve lengthwise, then cut crosswise into ¼-inch half-moons.

On a rimmed baking sheet, toss **sweet potatoes** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast until softened, about 10 minutes.



4. Cook steaks

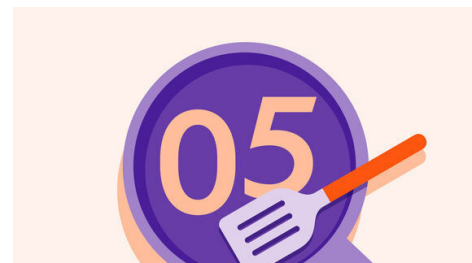
Pat **steaks** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks; cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to bowl with **oregano marinade** and toss to coat;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



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.

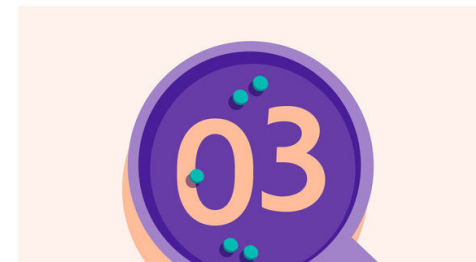
In bowl with **lemon juice**, whisk to combine **chopped garlic**, **2 tablespoons oil**, and **1 teaspoon dried oregano**. Add **¼ teaspoon red pepper flakes** (or add more to taste). Set **marinade** aside for step 4.



5. Finish & serve

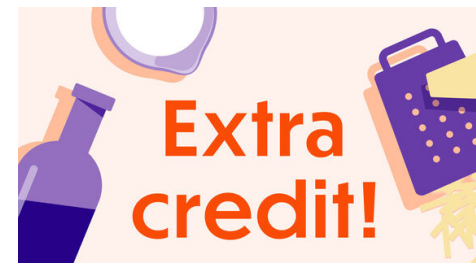
Remove **steaks** from marinade and cut into slices, if desired.

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



3. Finish potatoes & onions

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



6. Check us out!

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