

# DINNERLY



## New Year's Eve Dinner & Dessert!

Sirloin Steak, Bacon Wedge & More



1h



2 Servings

Level up your dinner menu with this PremiYUM recipe! It's your last meal of the year, so there's no holding back. Sirloin steak this good deserves a blue cheese compound butter to dress it up. A side of crisp potato wedges AND a wedge salad covered in bacon and ranch is giving all the five-star steakhouse feels. Have room for dessert? Good, because this ready-made chocolate mousse is calling your name. We've got you covered!



## WHAT WE SEND

- 4 oz pkg thick-cut bacon
- ¼ oz fresh rosemary
- 3 Yukon gold potatoes
- 1 oz blue cheese crumbles <sup>7</sup>
- 10 oz pkg sirloin steaks
- 1 head iceberg lettuce
- 2 (1½ oz) ranch dressing <sup>3,7</sup>
- 2 chocolate mousse <sup>3,6,7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter, softened <sup>7</sup>
- olive oil

## TOOLS

- medium skillet
- parchment paper
- rimmed baking sheet
- food processor or handheld electric mixer (optional)

## ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

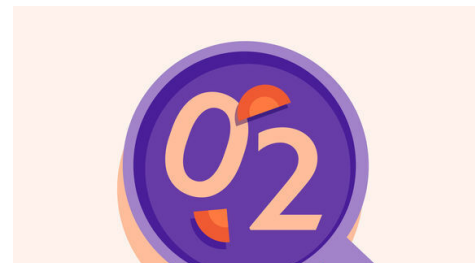
Calories 1410kcal, Fat 97g, Carbs 80g, Protein 55g



### 1. Cook bacon

Preheat oven to 450°F with a rack in the center.

Cut **bacon** into ½-inch pieces; place in a medium skillet with a **1-inch sprig of rosemary**. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate, reserving **bacon fat** in skillet. Discard rosemary.



### 2. Prep ingredients

Meanwhile, scrub **potatoes**; cut into ¾-inch thick wedges. Pick **remaining rosemary leaves** from stems and finely chop; discard stems.

Transfer ½ **tablespoon bacon fat** to a small bowl.

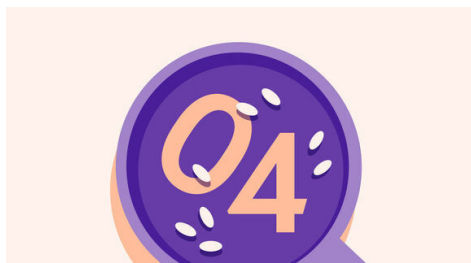
Transfer **remaining bacon fat** to a separate medium bowl. Add potatoes and chopped rosemary; toss to combine. Season with **salt** and **pepper**. Transfer to a parchment-lined rimmed baking sheet.



### 3. Make potatoes & butter

Bake **potatoes** on center oven rack until golden brown and crisp, stirring halfway through, 30–40 minutes.

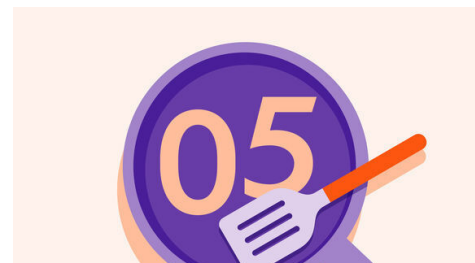
Meanwhile, using a food processor or electric mixer, whip **blue cheese**, **reserved bacon fat**, **4 tablespoons softened butter**, and ½ **teaspoon ground pepper** on high speed until smooth and airy (or mash together cheese, butter, and pepper with a fork, then stir in bacon fat).



### 4. Cook steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**.

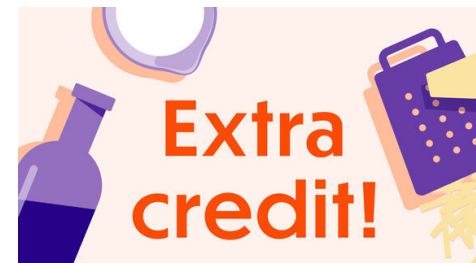
Heat 1 **tablespoon oil** in same skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 5. Make wedge salad & serve

Cut **lettuce** in half through the core, then halve one half through the core again to make 2 wedges (save remaining half for own use). Top wedges with **ranch dressing** and **bacon**. Thinly slice **steaks** if desired.

Serve **steak** with **blue cheese butter** over top and with **potatoes** and **bacon wedge** alongside. Serve with **chocolate mousse**. Enjoy!



### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!