

DINNERLY



Parmesan-Truffle Fries & Large Seared Steak

with Garlic Aioli



30-40min



2 Servings

Has anything screamed fancy French steakhouse to you like this dish? We didn't think so. We're getting extra deluxe over here with the truffle dust, and if that isn't enough, it's got tons of other rich flavors to tickle those tastebuds. We've got you covered!

WHAT WE SEND

- 2 potatoes
- $\frac{3}{4}$ oz Parmesan ⁷
- 2 oz mayonnaise ^{3,6}
- $\frac{1}{4}$ oz granulated garlic
- 10 oz pkg sirloin steaks
- $\frac{1}{4}$ oz truffle dust
- 1 pkt beef broth concentrate

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

COOKING TIP

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

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 910kcal, Fat 64g, Carbs 46g, Protein 42g



1. Bake fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

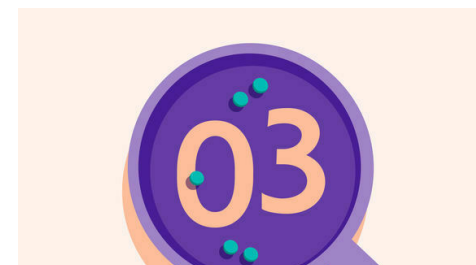
Scrub **potatoes**; cut into $\frac{1}{4}$ -inch thick fries. Toss in a large bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully place on preheated baking sheet in an even layer. Bake until tender and golden brown, about 30 minutes, flipping fries after 20–25 minutes.



2. Prep aioli

While **fries** bake, finely grate **Parmesan**, if necessary; set aside for step 5.

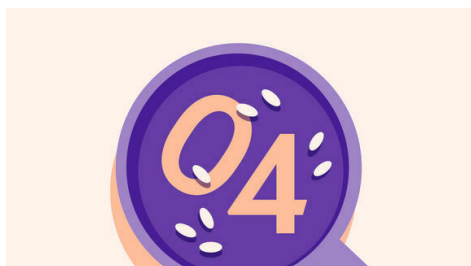
In a small bowl, stir to combine **mayo**, $\frac{1}{8}$ **teaspoon granulated garlic**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**; set aside until ready to serve.



3. Cook steaks

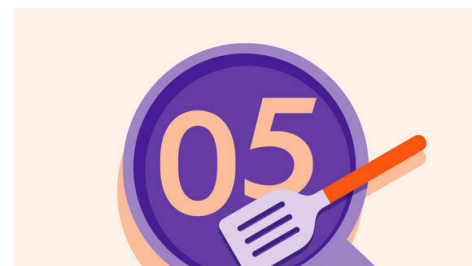
Pat **steaks** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest until ready to serve.



4. Make pan sauce

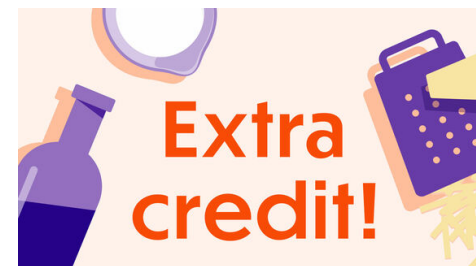
To same skillet over medium heat, add **2 tablespoons butter** and $\frac{1}{8}$ **teaspoon granulated garlic**. Cook, stirring, until butter is melted, about 30 seconds. Add $\frac{1}{4}$ **cup water**; cook, stirring and scraping up any browned bits from bottom of skillet, until slightly thickened, about 30 seconds more. Remove from heat and stir in **any steak resting juices** from cutting board.



5. Finish & serve

Directly on baking sheet, toss **fries** with **Parmesan** and $\frac{3}{4}$ **teaspoon truffle dust**. Season to taste with **salt**, **pepper**, and **more truffle dust**, if desired. Slice **steaks**, if desired.

Spoon **pan sauce** over **seared steak** and serve with **Parmesan-truffle fries** and **garlic aioli** for dipping. Enjoy!



6. Make air fryer fries!

Preheat air fryer to 400°F.

Toss potatoes with 2 teaspoons neutral oil; season with salt and pepper. Working in batches if necessary, transfer to air fryer in a single layer and cook, flipping potatoes halfway through cooking time and separating any that are stuck together, about 15 minutes.