

# DINNERLY



## BBQ Glazed Steak with Chili Butter Sweet Potatoes & Kale Chips



40-50min



2 Servings

Kale disguised as chips? Sign us up! We love a food hack for getting in more veggies, and kale chips are a quick and easy way to do it. Simply rub with oil and salt, then bake until perfectly crispy! Meanwhile succulent BBQ glazed sirloin steak delivers a big flavor payoff, and a drizzle of chorizo chili butter brings rich heat to tender sweet potatoes. We've got you covered!

## WHAT WE SEND

- 1 bunch curly kale
- ¼ oz chorizo chili spice blend
- ½ lb pkg sirloin steak
- 2 sweet potatoes
- 2 oz barbecue sauce

## WHAT YOU NEED

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## TOOLS

- microwave
- rimmed baking sheet
- medium skillet

## COOKING TIP

If your broiler has multiple settings, set it to high heat during step 5.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 690kcal, Fat 35g, Carbs 70g, Protein 24g

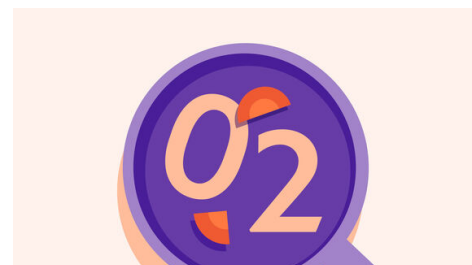


### 1. Prep ingredients

Preheat oven to 375°F with a rack in the upper third.

Strip **half of the kale leaves** from stems; tear leaves into 2-inch pieces, then wash and dry well. In a small bowl, microwave **2 tablespoons butter** until melted; stir in **½ teaspoon chorizo chili spice** and **a pinch of salt**.

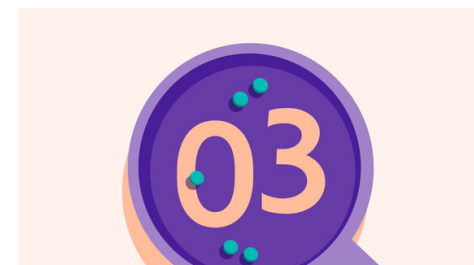
Pat **steaks** dry. Season all over with **salt** and **pepper**.



### 2. Make kale chips

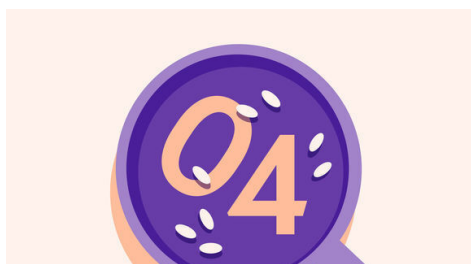
Spread **kale leaves** on a rimmed baking sheet. Drizzle with **1 tablespoon oil** and season with **a pinch of salt**. Gently massage kale with your hands until it wilts slightly. Bake on top rack until crispy, stirring halfway through, 16–18 minutes (watch closely, some leaves may finish baking before others).

Transfer **kale chips** to a bowl and wipe baking sheet clean.



### 3. Microwave sweet potatoes

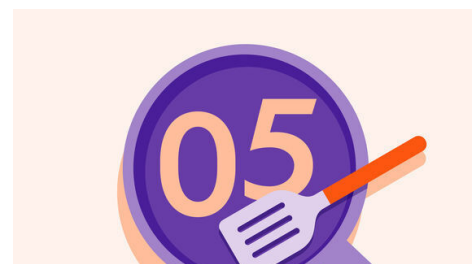
Meanwhile, prick **sweet potatoes** all over with a fork. Rub with **oil**; sprinkle with **salt** and **pepper**. Place in a dish and microwave on high for 5 minutes. Flip and microwave until soft and easily pierced through the center, 3–5 minutes (watch closely as microwaves vary). Let cool 5 minutes; halve lengthwise, then cut each piece in half crosswise (you should have 8 pieces).



### 4. Sear steaks

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steaks** and cook until lightly seared, about 2–3 minutes per side. Brush top of steaks with **half of the bbq sauce**; flip and cook for 30 seconds. Brush other side with remaining bbq sauce; flip and cook until sauce is caramelized and steak is medium-rare, 30 seconds more.

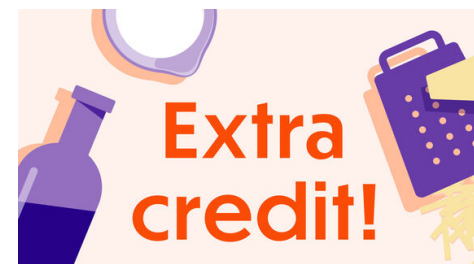
Transfer steaks to a cutting board to rest.



### 5. Finish & serve

Switch oven to broil. Place **potatoes** skin side down on reserved baking sheet. Score the flesh of each potato in a crosshatch pattern. Drizzle evenly with **1 tablespoon oil** and season with **salt**. Broil until lightly charred, 3–5 minutes (watch closely as broilers vary).

Serve **steak** with **kale chips** and **sweet potatoes** drizzled with **chorizo chili butter**. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.