

DINNERLY



Sirloin Steak & Creamed Spinach with Salt & Vinegar Fries



45min



2 Servings

A big, juicy sirloin steak is the pièce de résistance of any meal, although these two sides might upstage it. We toss crispy fries in vinegar to give them that mouthwatering edge. Balance out that sharpness with comforting creamed spinach, garnished with crispy fried garlic for an extra boost of flavor. Oh yeah, and that steak? We'll finish it with a buttery shallot pan sauce. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 shallot
- 2 (1 oz) cream cheese ⁷
- 5 oz baby spinach
- 10 oz pkg sirloin steaks
- ¼ oz steak seasoning
- ½ oz fried onions ⁶

WHAT YOU NEED

- all-purpose flour (or gluten-free alternative)
- neutral oil
- kosher salt & ground pepper
- butter ⁷
- red wine vinegar

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 43g, Carbs 59g, Protein 31g



1. Cook fries

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

Scrub **potatoes**, then cut into ½-inch thick fries. Toss on a rimmed baking sheet with **1 tablespoon flour** and **2 teaspoons oil**.

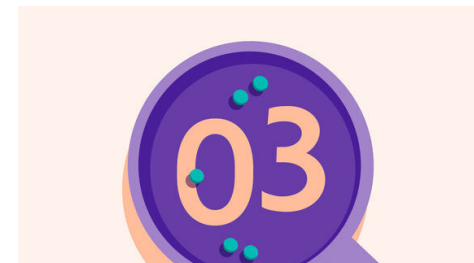
Season with **salt** and **pepper**; spread in a single layer. Roast on bottom oven rack, until tender and browned, flipping halfway, 30–35 minutes. Toss with **2 tablespoons vinegar** and bake 5 minutes more.



2. Prep ingredients

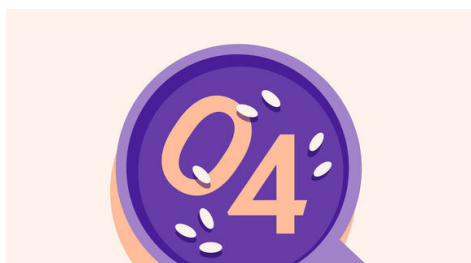
Thinly slice **shallot**.

In a liquid measuring cup or small bowl, whisk to combine **all of the cream cheese** and **3 tablespoons water** (it's ok if lumpy).



3. Make creamed spinach

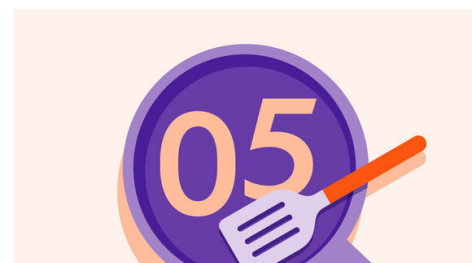
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **half of the shallots**. Cook until softened, 1–2 minutes. Add **spinach** in large handfuls, stirring to wilt after each addition. Add **cream cheese mixture**. Cook, stirring, until combined, 1–2 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



4. Cook steaks

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

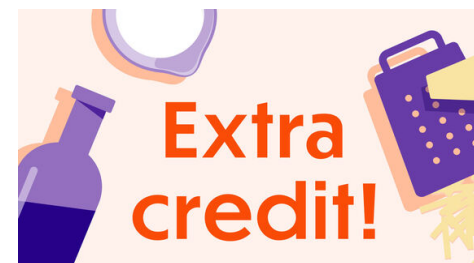
Heat **1 tablespoon oil** in same skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–5 minutes per side (or longer for desired doneness). Transfer to cutting board.



5. Cook pan sauce & serve

Reduce heat to low; add **steak seasoning**, **remaining shallots**, **3 tablespoons water**, and **2 tablespoons butter**. Cook, scraping up any browned bits until butter is melted and shallots are softened, about 2 minutes. Thinly slice **steaks**, if desired.

Serve **steak** with **pan sauce** over top and with **creamed spinach** and **fries** alongside. Garnish spinach with **fried garlic**. Enjoy!



6. Check us out on social!

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