

DINNERLY



Seared Steak with Double Green Beans! & Horseradish Cream



30-40min



2 Servings

Steak and green beans...but make it extraaaa special. Creamy, spicy horseradish sour cream is along for a truly delicious ride, while our favorite garlicky green beans make a very welcome appearance. We've got you covered!

WHAT WE SEND

- 2 (½ lb) green beans
- 2 (1 oz) sour cream ⁷
- ½ lb pkg sirloin steak
- 1 oz horseradish ^{6,17}

WHAT YOU NEED

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

TOOLS

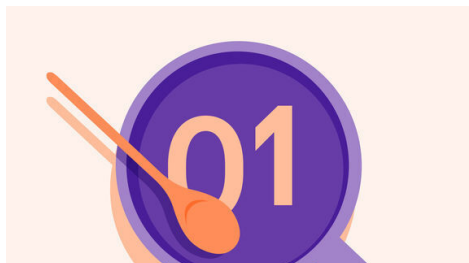
- medium skillet

ALLERGENS

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

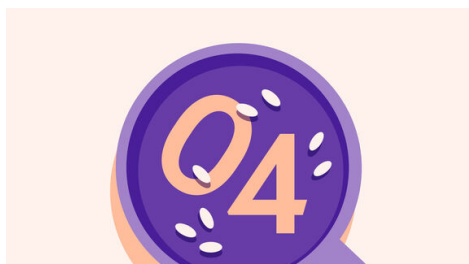
Calories 450kcal, Fat 34g, Carbs 18g, Protein 23g



1. Prep green beans

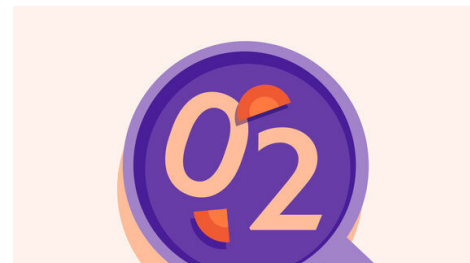
Meanwhile, trim stem ends from **green beans**; cut into 2-inch pieces. Finely chop **1 large garlic clove**.

In a medium microwave-safe bowl, combine **green beans** and **2 tablespoons water**. Cover and microwave until green beans are tender-crisp, about 2 minutes. Drain liquid and set aside.



4. Finish & serve

Cook **green beans**, stirring occasionally, until brown in spots, 4–6 minutes. Add **garlic** and **1 tablespoon butter**. Cook, stirring, until garlic is fragrant, 30 seconds. Remove from heat; season to taste with **salt** and **pepper**. Thinly slice steaks, if desired. Serve **steaks** with **horseradish cream** and **green beans**. Enjoy!



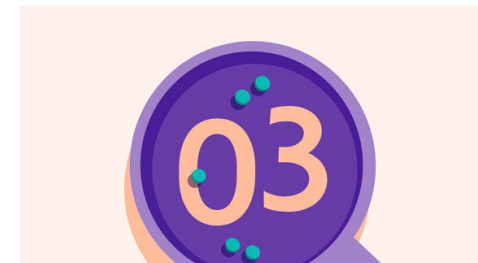
2. Make horseradish cream

In a small bowl, stir together **sour cream** and **half the horseradish** (or all, if desired); season to taste with **salt** and **pepper**.



5. ...

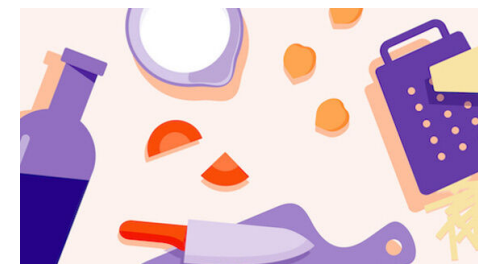
What were you expecting, more steps?



3. Cook steaks

Pat **steaks** dry, then 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, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.

Return skillet to medium-high heat until just smoking; add **green beans**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!