

DINNERLY



Seared Steak with Roasted Brussels

Garlicky Green Beans & Horseradish Cream



30-40min



2 Servings

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

WHAT WE SEND

- ½ lb Brussels sprouts
- 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

- rimmed baking sheet
- medium skillet

ALLERGENS

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

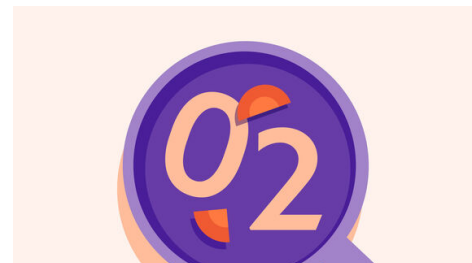
NUTRITION PER SERVING

Calories 460kcal, Fat 34g, Carbs 20g, Protein 24g



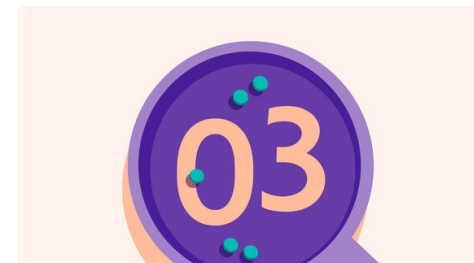
1. BRUSSELS VARIATION

Preheat oven to 450°F with a rack in the upper third. Trim ends from **Brussels sprouts**; remove any tough outer leaves, if necessary. Cut in half (or quarter, if large). Toss on a rimmed baking sheet with **2 tablespoons olive oil**; season with **salt** and **pepper**. Roast on upper oven rack until tender and charred in spots, 12–18 minutes.



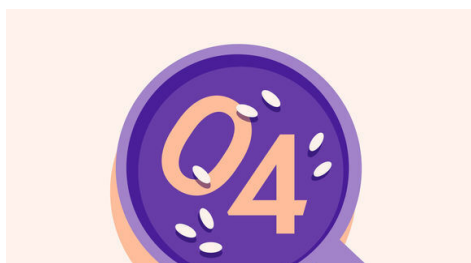
2. Prep green beans

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 **1 tablespoon water**. Cover and microwave until green beans are tender-crisp, about 2 minutes. Drain liquid and set aside.



3. Make horseradish cream

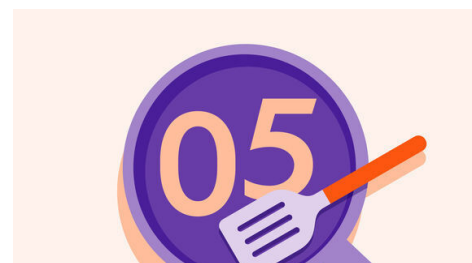
In a small bowl, stir together **sour cream** and **half the horseradish** (or all, if desired); season to taste with **salt** and **pepper**.



4. Cook steaks

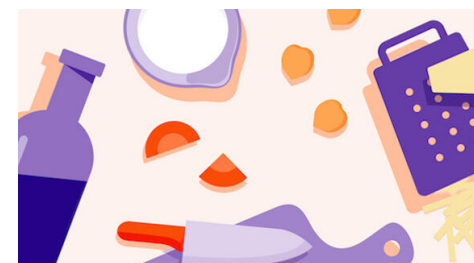
Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.

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



5. 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**, **Brussels sprouts**, and **green beans**. Enjoy!



6. Check us out!

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