

DINNERLY



Seared Steak & Gravy with Buttery Veggies & Rice



ca. 20min



2 Servings

This American retro classic will always be welcome on our tables, especially with this quick and simple preparation. Buttery carrots and peas accompany hearty coulotte steak and steamy jasmine rice, but the real star of the plate is the sauce. Sour cream and mushroom seasoning create a lip-smacking gravy that we spoon over the chicken and sop up with the rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 carrot
- 2½ oz peas
- 10 oz pkg coulotte steak
- ¼ oz mushroom seasoning
- 1 oz sour cream ⁷

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 28g, Carbs 68g, Protein 38g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Cook carrots

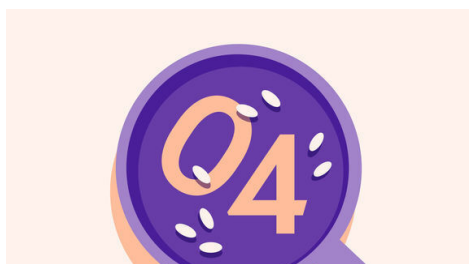
Quarter **carrot** lengthwise and cut into ½-inch pieces.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add carrots and season with **salt** and **pepper**. Cook, stirring occasionally, until just starting to brown. Reduce heat to medium-low and add **3 tablespoons water**. Cover skillet and steam carrots until just tender, 2–4 minutes.



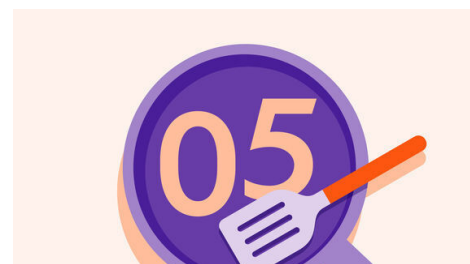
3. Cook peas

Add **peas** and **1 tablespoon butter**. Cook, stirring, until butter is melted and peas are warmed through, about 2 minutes. Season to taste with **salt** and **pepper**. Transfer veggies to a bowl and cover to keep warm.



4. STEAK VARIATION

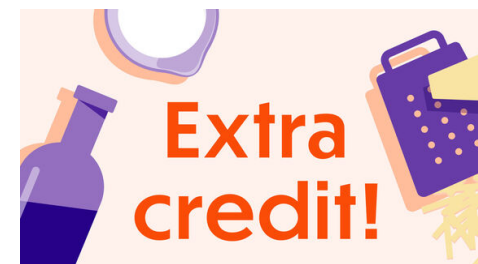
Pat **steak** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add steak and cook until well browned and medium rare, 4–5 minutes per side. Using tongs, hold steak on its side and cook fat-side down until golden brown and crisp, 1–2 minutes. Transfer to a cutting board to rest.



5. Make sauce & serve

Reduce heat to medium. Add **½ cup water**; bring to a simmer, scraping up any browned bits from the bottom. Add **sour cream** and **mushroom seasoning**. Cook, stirring, until melted. Season to taste. Fluff **rice**; stir in **1 tablespoon butter**, if desired.

Thinly slice **steak**. Serve steak with **mushroom sauce** over top alongside **rice** and **veggies**. Enjoy!



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