

DINNERLY



Seared Steak with Stovetop Mac & Cheese

Blue Cheese & Tomato Wedge Salad



20-30min



2 Servings

Is it us or does this meal give you major steakhouse vibes? Creamy Velveeta makes for a super easy stovetop mac & cheese. Crisp romaine gets the wedge salad-treatment and is topped with tomatoes and blue cheese—a true steakhouse classic. And of course, the star of the show, perfectly seared steak. Set out some candles and fold those fancy cloth napkins, because this meal deserves the best. We've got you covered!

WHAT WE SEND

- 1 romaine heart
- 1 plum tomato
- ½ lb pkg sirloin steak
- 4 oz elbow macaroni ¹
- 4 oz VELVEETA® Cheese Sauce ²
- 2 (1½ oz) ranch dressing ^{3,2}
- 1 oz blue cheese crumbles ²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

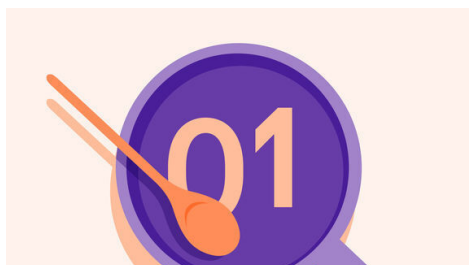
- small saucepan
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Milk (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

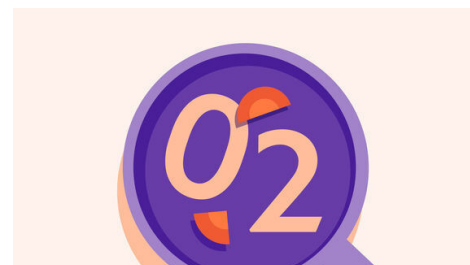
Calories 870kcal, Fat 52g, Carbs 57g, Protein 39g



1. Prep ingredients

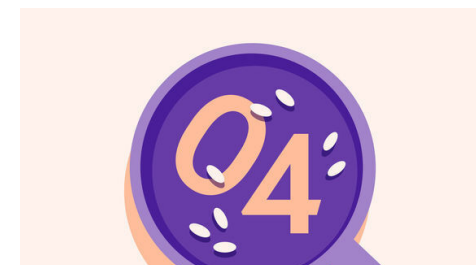
Bring a small saucepan of **salted water** to a boil.

Halve **lettuce** lengthwise. Cut **tomato** into ½-inch pieces. Pat **steaks** dry; season all over with **salt** and **pepper**.



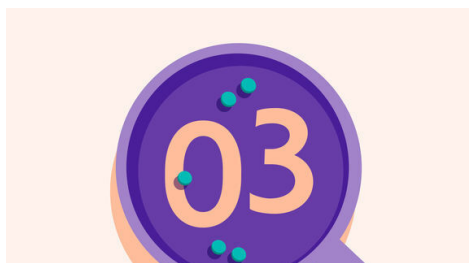
2. Cook pasta

Add **pasta** to boiling water; cook, stirring, until al dente, 7–8 minutes. Reserve ¼ cup **cooking water**; drain pasta.



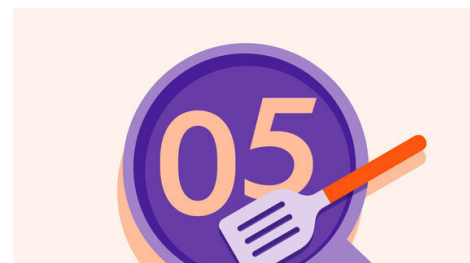
3. Cook steaks

Meanwhile, in a medium heavy skillet, heat **1 tablespoon oil** over medium-high heat. 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.



4. Make mac & cheese

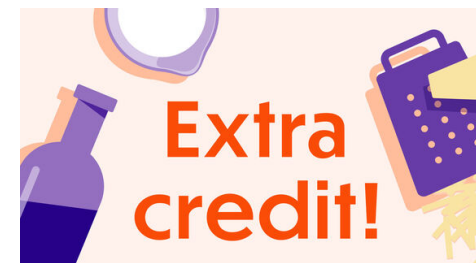
Return **pasta** to saucepan with **Velveeta** and **2 tablespoons reserved cooking water**. Cook over medium-high heat, stirring frequently, until sauce is thickened, glossy, and coats pasta, 1–3 minutes. Adjust consistency with additional cooking water, if necessary. Season to taste with **salt** and **pepper**.



5. Finish & serve

Season **tomatoes** to taste with **salt** and **pepper**. Divide **lettuce** between plates and drizzle with **ranch dressing**. Top with **tomatoes** and **blue cheese**. Warm **mac & cheese** over medium heat, loosening with additional cooking water, if necessary.

Thinly slice **steak**, if desired. Serve with **mac & cheese** and **wedge salad**. Enjoy!



6. Check us out!

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