

DINNERLY



Seared Steak with Roasted Sweet Potato Wedges

& Spinach-Feta Salad



30-40min



2 Servings

There are good dinners, then there are "wow I cannot wait to make this again" dinners. This is the latter. Wedge up sweet potatoes then toss with chili-lime seasoning—a common theme of those "wow" dinners. Then tangy crumbled feta and tart dried cranberries make for a zingy side salad tossed with a perfectly Dijon-y dressing. Did we forget anything? Oh right, the perfectly seared steak. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- ¼ oz chili lime spice
- 2 (¼ oz) Dijon mustard
- ½ lb pkg sirloin steak
- 2 oz feta ⁷
- 5 oz baby spinach
- 1 oz dried cranberries

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

- rimmed baking sheet
- parchment paper
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 47g, Carbs 48g, Protein 26g



1. Roast sweet potatoes

Preheat oven to 450°F with a rack in the center. Line a rimmed baking sheet with parchment paper. Scrub **sweet potato**; cut lengthwise into 1-inch thick wedges.

In a medium bowl, toss sweet potatoes with **chili-lime spice** and 1 **tablespoon oil**; season with **salt** and **pepper**. Transfer to prepared baking sheet in a single layer; roast until browned and tender, 20–25 minutes.



4. Mix salad

Crumble **feta** into small pieces.

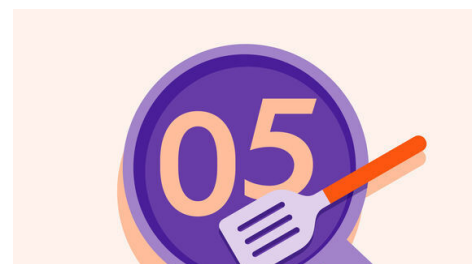
Add **spinach**, **cranberries**, and **feta** to bowl with dressing and toss to coat; season to taste with **salt** and **pepper**.



2. Make dressing

In a large bowl, whisk together **half of the mustard** (save rest for own use), 1 **tablespoon vinegar**, and 1 **teaspoon sugar**. Gradually whisk in 3 **tablespoons oil** until opaque and emulsified; season to taste with **salt** and **pepper**.

Set aside until step 4.



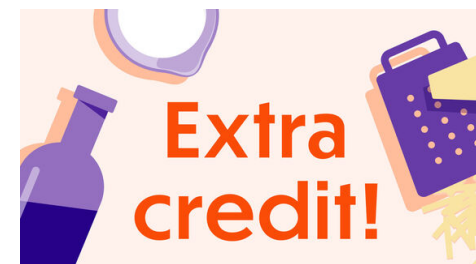
5. Serve

Thinly slice **steak**, if desired. Serve with **roasted sweet potatoes** and **spinach-feta salad**. Enjoy!



3. Cook steak

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



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