

MARLEY SPOON



Everything Bagel-Crusted Sirloin Steak

with Wedge Salad & Sweet Potatoes



20-30min



2 Servings

Everything-bagel seasoning takes this seared steak dinner to the next level, adding a garlicky, seeded crust to the tender beef. On the side, we serve roasted sweet potatoes and a crisp romaine wedge salad, drizzled with creamy, scratch-made ranch dressing. It's a new take on a classic steak dinner, and in a word, it's everything.

What we send

- 1 sweet potato
- garlic
- 2 scallions
- 1 romaine heart
- 2 (1 oz) sour cream ⁷
- 10 oz pkg sirloin steaks
- ¼ oz everything bagel seasoning ¹¹

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

Tools

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

Allergens

Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 34g, Carbs 37g, Protein 38g



1. Roast sweet potato

Preheat oven to 425°F with a rack in the upper third.

Scrub **sweet potato**, then halve lengthwise and cut into ½-inch thick wedges. On a rimmed baking sheet, toss sweet potatoes with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Roast on upper oven rack until golden brown and tender, about 20 minutes total, flipping potatoes after 15 minutes.



4. Prep steaks

Pat **steaks** dry and season all over with **salt** and **pepper**. Season one side of each steak only with **1 tablespoon everything bagel seasoning**, pressing to help seasoning adhere.



2. Prep salad

Meanwhile, coarsely chop **½ teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Trim stem end from **lettuce**, then halve lengthwise and cut into wedges.



5. Cook steaks

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks**, seasoned side down, and cook until browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness). (Reduce heat to medium if steak is browning too quickly.) Transfer to a cutting board and let rest for 5 minutes.



3. Make ranch dressing

In a small bowl, whisk to combine **all of the sour cream, chopped garlic, sliced scallion whites and light greens, 1 tablespoon oil, ½ teaspoon each of vinegar and sugar, a generous pinch of salt, and several grinds of pepper**. Stir in water, 1 tablespoon at a time as needed to thin dressing.



6. Finish & serve

Thinly slice **steaks**, if desired. Spoon **ranch dressing** over **lettuce**. Serve **steak** and **sweet potatoes** alongside **wedge salad**, and sprinkle **scallion dark greens** over top. Enjoy!