

DINNERLY



Brown Butter Steak with Lyonnaise Sweet Potatoes



30-40min



2 Servings

Up your steak game with a couple tricks that sound real fancy but are also real easy. A nutty brown butter sauce is just what your steak deserves, not to mention a side of Lyonnaise sweet potatoes—this French preparation turns our fave root vegetable into a crisp-tender delight. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 1 yellow onion
- 1 pkt chicken broth concentrate
- ¼ oz steak seasoning
- ¾ oz Parmesan ⁷
- ½ lb pkg sirloin steak

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

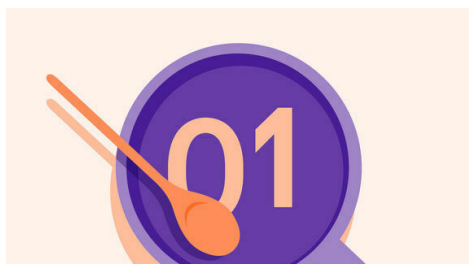
- medium ovenproof skillet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 570kcal, Fat 34g, Carbs 36g, Protein 30g

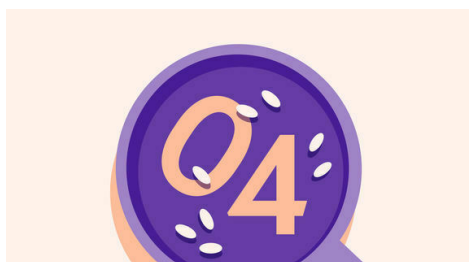


1. Prep potatoes

Preheat oven to 450°F with a rack in the upper third.

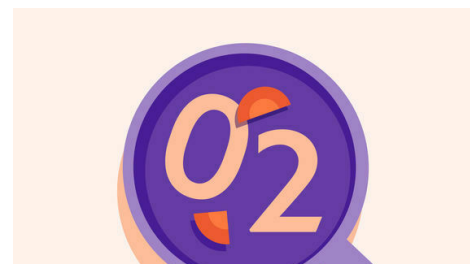
Peel **sweet potato**; slice into ¼-inch thick rounds. Thinly slice **half of the onion** (save rest). Finely grate **Parmesan**.

In a medium ovenproof skillet over medium-high heat, whisk to combine **broth concentrate, 1 cup water, 1 tablespoon butter, ½ teaspoon salt, and a few grinds of pepper** until melted and smooth, 1–2 minutes.



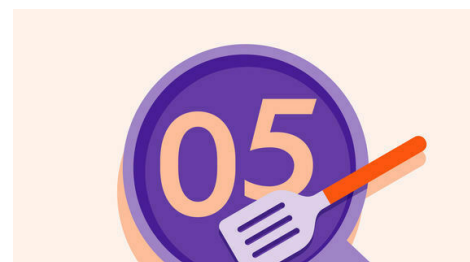
4. Make brown butter sauce

In same skillet over medium-low heat, add **2 tablespoons butter**; cook, stirring frequently, until dark golden flecks appear and butter smells nutty and toasty, 2–4 minutes (watch closely as it can burn easily). Remove from heat and stir in **chopped garlic**; cook, stirring, until fragrant, about 30 seconds.



2. Cook potatoes

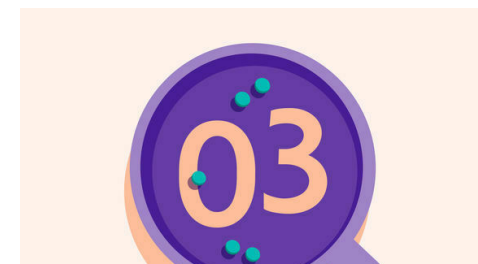
To skillet with **broth**, add **potatoes** and **sliced onion**, shaking to spread into an even layer (potatoes won't be completely submerged); bring to a boil over high heat. Reduce heat to medium; cover and cook until sauce is slightly thickened, about 5 minutes. Sprinkle **Parmesan** over top. Bake, uncovered, on upper oven rack until potatoes are tender and browned on top, 18–20 minutes.



5. Finish & serve

Thinly slice **steaks**, if desired.

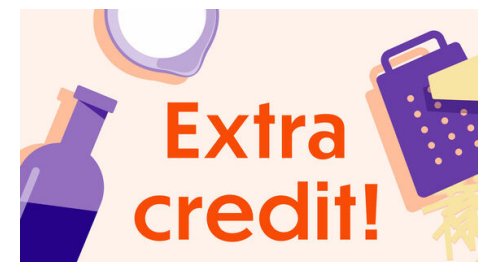
Serve **steak** with **Lyonnaise sweet potatoes** alongside and **brown butter sauce** drizzled over top. Enjoy!



3. Cook steak

Meanwhile, finely chop **1½ teaspoons garlic**. Pat **steaks** dry and season all over with **steak seasoning**.

When **potatoes** are halfway cooked, heat **2 teaspoons 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 until step 5.



6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.