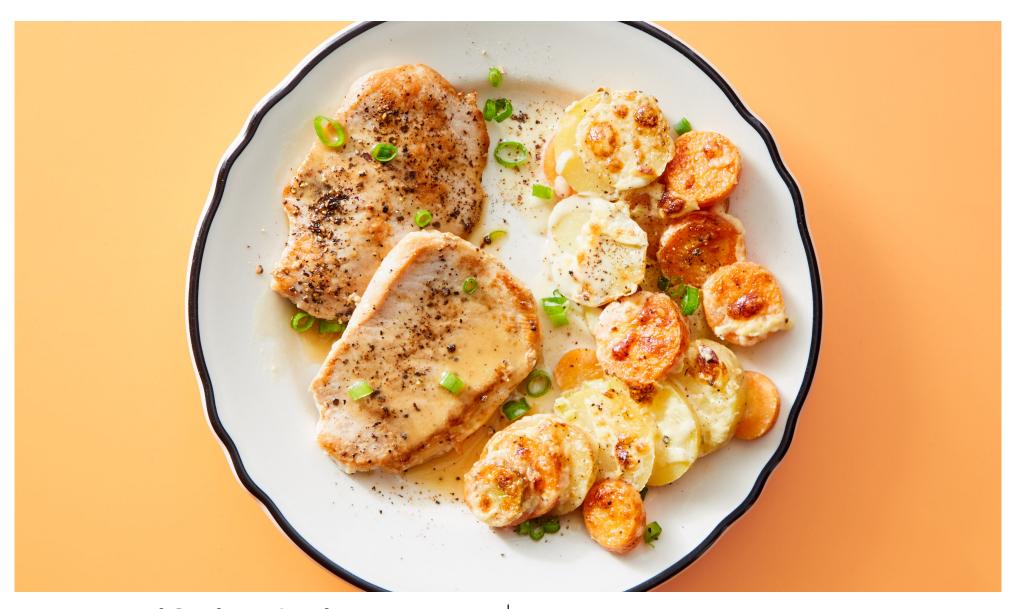
# **DINNERLY**



## Pan-Roasted Coulotte Steak

with Scalloped Potatoes & Carrots



30-40min 2 Servings



Nothing makes us feel quite as warm 'n' cozy as the sound of scalloped potatoes. Doesn't matter if it's summer, winter, fall, or spring, this is a year-round craving we can't get enough of. And guess what? We also snuck in some carrots, because they deserve a scalloped moment too. Not to mention some juicy steaks seared to perfection in the pan. We've got you covered!

## **WHAT WE SEND**

- 2 Yukon gold potatoes
- · 2 carrots
- · 2 scallions
- · 2 (1 oz) cream cheese 1
- 10 oz pkg coulotte steak
- 34 oz Parmesan 1

#### WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)
- butter <sup>1</sup>

## **TOOLS**

- microplane or grater
- medium ovenproof skillet
- medium skillet

## **ALLERGENS**

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

#### **NUTRITION PER SERVING**

Calories 660kcal, Fat 37g, Carbs 50g, Protein 41g



## 1. Prep ingredients

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

Scrub **potatoes** and slice into ¼-inch rounds. Trim ends from **carrots** and slice into ¼-inch rounds. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop 1 teaspoon **garlic**.

Finely grate **Parmesan**, if necessary.



## 2. Cook sauce & veggies

In a medium ovenproof skillet, add **all of the cream cheese** and **1 cup water** over medium-high heat. Whisk until cream cheese is melted, 1–2 minutes; season with ½ teaspoon salt and a few grinds of pepper.

Add potatoes, carrots, chopped garlic, and scallion whites and light greens. Gently spread into an even layer and bring to a boil.



## 3. Bake veggies

Reduce heat to low; cover and cook until slightly thickened, about 5 minutes.
Season with salt and pepper and sprinkle with Parmesan.

Roast skillet on upper oven rack until tender and browned on top, 20–25 minutes. Let sit 5 minutes before serving.



## 4. Cook steak

While veggies cook, pat **steak** dry and season all over with **salt** and **pepper**.

Heat 1 tablespoon 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.



## 5. Make pan sauce & serve

Return same skillet over medium-high heat; add 2 tablespoons vinegar and ¼ cup water. Simmer until reduced by half, about 1 minute. Off heat, stir in 2 tablespoons butter and any resting steak juices; season to taste with salt and pepper.

Serve steak and scalloped potatoes and carrots with pan sauce and scallion dark greens over top. Enjoy!



## 6. Take it to the next level

Add ½ teaspoon of chopped fresh thyme to the sauce in step 2 for a fresh, herby kick!