



DINNERLY



Steak with Truffled Potato Gratin & Garlicky Green Beans

 40-50min  2 Servings

If you can't make it to your favorite steakhouse, let the steakhouse come to you! One of life's great luxuries is a cheesy gratin. Thinly sliced potatoes bake with truffle dust, Alfredo sauce, and fresh thyme. The result? A decadent side with a hint of umami perfect to serve alongside seared coulotte steak. Crisp, garlicky green beans topped with fried onions round out this full plate of elegant flavors. We've got you covered!

WHAT WE SEND

- ¼ oz fresh thyme
- 10 oz Alfredo sauce¹
- ¼ oz truffle dust
- 2 potatoes
- 2 oz shredded fontina¹
- ½ lb green beans
- 10 oz pkg coulotte steak
- ½ oz fried onions

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- unsalted butter¹
- neutral oil

TOOLS

- mandolin or V-slicer (optional)
- microwave
- 8-inch baking dish or ovenproof skillet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 910kcal, Fat 53g, Carbs 65g, Protein 49g



1. Prep gratin

Preheat oven to 425°F with a rack in the center. Finely chop **1 teaspoon thyme leaves**. Finely chop **2 teaspoons garlic**.

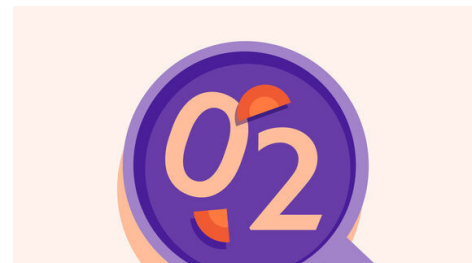
In a medium microwave-safe bowl, stir together **Alfredo sauce, thyme, half of the chopped garlic, ½ teaspoon truffle dust**, and **¼ cup water**. Peel **potatoes**; thinly slice crosswise ⅛-inch thick or less (use a mandoline slicer if desired); add to sauce and mix.



4. Cook steak

Add **steak** to skillet and cook until well browned and medium-rare, 4–5 minutes per side. Using tongs, hold steak on its side and cook fat-side down until golden brown and crisp, 1–2 minutes. Transfer to a cutting board to rest.

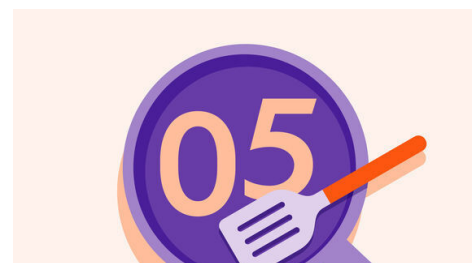
Drain off **all but 1 tablespoon oil** from skillet; return to medium-high heat.



2. Bake gratin

Cover bowl and microwave until **potatoes** are nearly tender with a bit of resistance, stirring halfway through, 6–8 minutes. Season to taste with **salt and pepper**; fold in **half of the cheese**.

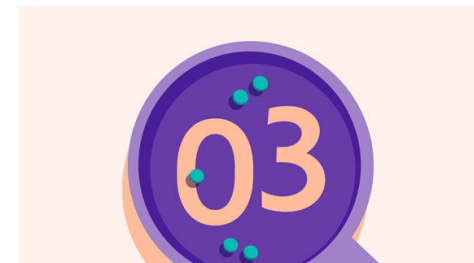
Butter an 8-inch baking dish. Transfer **potato mixture** to baking dish; sprinkle with **remaining cheese**. Bake on center rack until surface of potatoes are golden brown, 30–35 minutes.



5. Cook green beans; serve

Add **green beans** to skillet; cook, stirring occasionally, until browned in spots, 3–5 minutes. Add **remaining garlic** and **1 tablespoon butter** to skillet; cook, stirring, until garlic is softened, about 1 minute. Season to taste with **salt and pepper**; transfer to a plate. Sprinkle with **fried onions**.

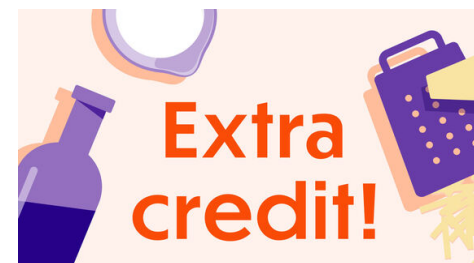
Slice **steak**. Serve with **green beans** and **potatoes**. Enjoy!



3. Prep ingredients

Trim stem ends from **green beans**. In a medium microwave-safe bowl, season green beans with **salt** and **pepper**. Microwave, covered, until tender-crisp, 2–3 minutes; drain off any water.

Pat **steak** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet over medium-high.



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