

DINNERLY



Seared Sirloin Steak with Shallot Pan Sauce

Roasted Potatoes & Broccoli



40min



2 Servings

A simple steak and potatoes (and broccoli!!) dinner can be way more satisfying than a fancy-schmancy gourmet meal. Just roast the veggies while you sear the steak, then use those juicy pan drippings to make a velvety, buttery shallot pan sauce. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- ¼ oz herbs de Provence
- ½ lb broccoli
- 1 shallot
- ½ lb pkg sirloin steak
- 1 pkt chicken broth concentrate
- ¼ oz Dijon mustard

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 32g, Carbs 47g, Protein 26g



1. Roast potatoes

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

Halve **potatoes**. Toss on a rimmed baking sheet with **1 tablespoon oil** and **1 teaspoon herbs de Provence**; season with **salt** and **pepper**.

Arrange cut-side down on one side of sheet. Roast on center oven rack until bottoms are lightly browned, about 15 minutes.



2. Roast broccoli

Cut **broccoli** into 2-inch florets, if necessary. Toss in a medium bowl with **1 tablespoon oil**; season with **salt** and **pepper**. Add to open side of baking sheet with **potatoes** in a single layer.

Roast on center oven rack until bottoms of potatoes are deeply browned and broccoli is tender and deeply browned in spots, 20–25 minutes more.



3. Cook steaks

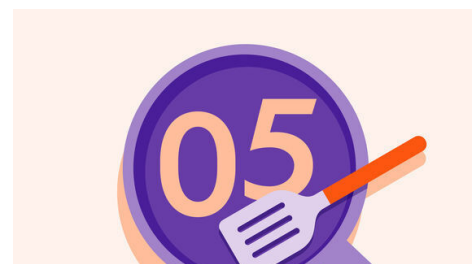
Finely chop **half of the shallot** (save rest for own use). Pat **steaks** dry; season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium heavy 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. Reserve any **oil** in skillet and let cool, 1 minute.



4. Make pan sauce

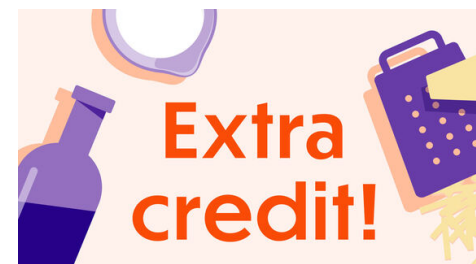
Heat same skillet over medium; add **shallots**. Cook, stirring frequently, until softened, 1–2 minutes. Add **½ cup water**, **broth concentrate**, and **half of the Dijon mustard** (save remaining Dijon for own use). Cook over high heat, scraping up any browned bits from bottom of skillet, until liquid has reduced by half, 1–2 minutes.



5. Finish & serve

Remove **pan sauce** from heat and stir in **1 tablespoon butter** until opaque and lightly thickened. Season to taste with **salt** and **pepper**, if necessary.

Thinly slice **steaks**, if desired, and serve with **potatoes**, **broccoli**, and **pan sauce**. Enjoy!



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