

# DINNERLY



## Seared Sirloin Steak with Shallot Pan Sauce

Roasted Potatoes & Brussels Sprouts



40min



2 Servings

A simple steak and potatoes (and Brussels sprouts!) 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 Brussels sprouts
- 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 <sup>7</sup>

### 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 560kcal, Fat 32g, Carbs 50g, Protein 27g



#### 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, 20–22 minutes.



#### 2. BRUSSELS VARIATION

Trim ends from **Brussels sprouts**. Cut in half (or quarter, if large). Toss in a medium bowl with **2 tablespoons oil**; season with **salt** and **pepper**. Add to open side of baking sheet with **potatoes** in a single layer.

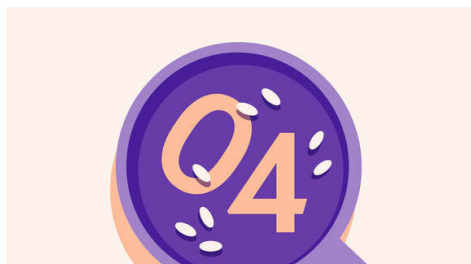
Roast on center oven rack until bottoms of potatoes are deeply browned and Brussels sprouts are tender and deeply browned in spots, 12–18 minutes more.



#### 3. Cook steaks

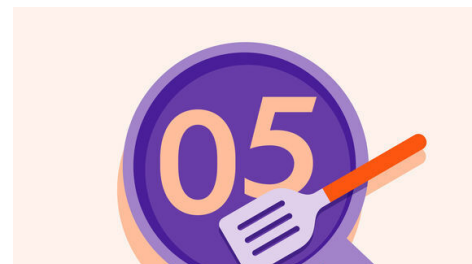
Finely chop **half of the shallot** (save rest for own use). Pat **steaks** dry; season all over with **salt** and **pepper**.

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

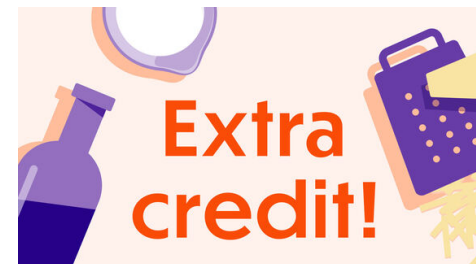
Heat same skillet over medium; add **shallots**. Cook, stirring frequently, until softened, 1–2 minutes. Add **½ cup water**, **broth concentrate**, and **half of the Dijon mustard** (save remaining Dijon for own use). Cook over high heat, scraping up any browned bits from bottom of skillet, until liquid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



#### 6. Check us out!

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