

# DINNERLY



## Dinner & Dessert! Steak & Truffle Butter with Twice Baked Potato & Corn on the Cob



1,5h



2 Servings

Want to feel fancy? This features not one but *\*two\** compound butters—truffle butter for the seared steak, and chili-lime butter for the grilled corn. And this sour cream infused baked potato topped with cheese, bacon, and chives ain't messing around. We've got you covered!



## WHAT WE SEND

- 2 potatoes
- ¼ oz fresh chives
- 2 ears of corn
- 4 oz pkg thick-cut bacon
- 2 (1 oz) sour cream <sup>2</sup>
- 2 oz shredded cheddar-jack blend <sup>2</sup>
- ¼ oz truffle dust
- ¼ oz chili lime spice
- 10 oz pkg sirloin steaks
- 2 pkgs mini chocolate cheesecakes <sup>1,2,3,4</sup>

## WHAT YOU NEED

- 8 Tbsp unsalted butter <sup>2</sup>
- kosher salt & ground pepper
- neutral oil

## TOOLS

- grill, grill pan, or broiler
- microwave
- medium skillet

## COOKING TIP

No grill? Set oven to 425°F with a rack in the middle; bake potatoes 10–12 minutes and corn 20–25 minutes. Cook steak in an oiled skillet until well browned, 3–4 minutes per side for medium-rare.

## ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

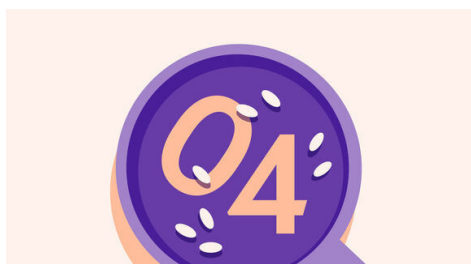
Calories 1590kcal, Fat 107g, Carbs 90g, Protein 62g



### 1. Microwave potatoes

Preheat grill to medium-high. Set aside **8 tablespoons butter** to soften.

Scrub **potatoes**; prick all over with a fork. Microwave potatoes on high, turning every 3 minutes, until skewer can be inserted into and removed from potatoes with little resistance, 5–6 minutes. Set aside to cool for 10 minutes.

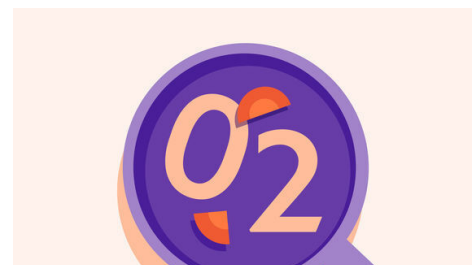


### 4. Make compound butters

In a small bowl, combine **half of the softened butter** with **remaining chives** and **½ teaspoon truffle dust**; set aside until ready to serve.

In a second small bowl, combine **remaining softened butter** with **chili lime spice**. Slather **half of the chili lime butter** over **corn**; wrap each ear individually in foil.

Pat **steaks** dry; season all over with **salt and pepper**.



### 2. Prep ingredients

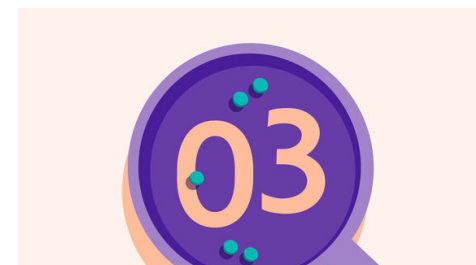
Thinly slice **chives**. Shuck **corn**, removing any strings. Cut **bacon** into ¼-inch pieces; place in a medium skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Transfer to a paper towel-lined plate; reserve **bacon fat**.

Cut **potatoes** in half; scoop out flesh into a medium bowl, leaving a ¼-inch border on the skins.



### 5. Grill

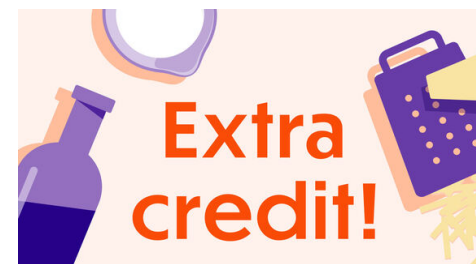
Brush grill grates with **oil**. Add **steaks, corn**, and **potatoes**, skin side down, to grill; cover grill. Grill steaks until browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Grill potatoes, rotating occasionally with a spatula, until skins are crackly and **cheese** on top is melted, 7–10 minutes. Grill corn, turning occasionally, until tender, 15–20 minutes.



### 3. Stuff potatoes

To bowl with potato, add **sour cream** and **1 tablespoon bacon fat**. Mash with a fork until smooth; season to taste with **salt and pepper**. Fold in **bacon**, **all but 1 teaspoon of the chives**, and **half of the cheese**.

Brush **outsides of potato skins** with **remaining bacon fat**; season with **salt**. Fill hollowed skins with **potato mixture**; sprinkle tops with **remaining cheese**.



### 6. Finish & serve

Transfer **steak** to a cutting board; rest for at least 5 minutes. Carefully unwrap **corn**; slather in **remaining chili lime butter**.

Thinly slice **steak**, if desired. Serve with **truffle butter**, **corn**, and **baked potatoes**. Serve **mousse** for dessert. Enjoy!