

DINNERLY



Beef Tenderloin with Truffle Steak Fries & Creamed Spinach



40-50min



2 Servings

All of the usual suspects are here for a fancy night in. Potato wedges roasted to a crisp golden brown, then tossed in truffle dust and freshly grated Parmesan for that extra bit of flavor oomph. Silky, garlicky creamed spinach. Delectable beef tenderloin seared to perfection. And last but not least, a buttery pan sauce so that none of those savory steak juices go to waste. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ¼ oz fresh parsley
- ¼ oz truffle dust
- ¾ oz Parmesan ¹
- 5 oz baby spinach
- 2 (1 oz) cream cheese ¹
- ¼ oz granulated garlic
- 10 oz pkg beef tenderloin
- 1 pkt beef broth concentrate

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- unsalted butter ¹
- white wine vinegar (or red wine vinegar)

TOOLS

- rimmed baking sheet
- microplane or grater
- 2 medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 56g, Carbs 47g, Protein 41g



1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third. Cut **potatoes** into ½-inch thick wedges. Remove **parsley leaves** from stems, discarding stems, then wrap leaves in a damp paper towel.

Toss potatoes on a rimmed baking sheet with a **drizzle of oil**; season with **salt** and **pepper**. Spread into an even layer.



2. Cook potatoes

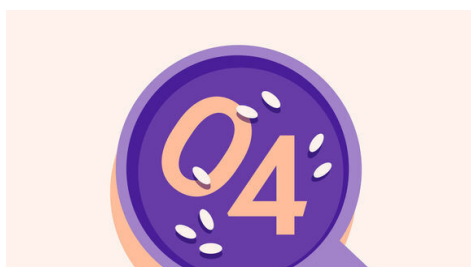
Transfer **potatoes** to bottom oven rack and cook until browned, flipping halfway, 25–30 minutes.

Directly on sheet tray, toss with ½–¾ **teaspoon truffle dust** and season to taste with **salt**. Finely grate **Parmesan**, if necessary, over potatoes and toss until evenly coated.



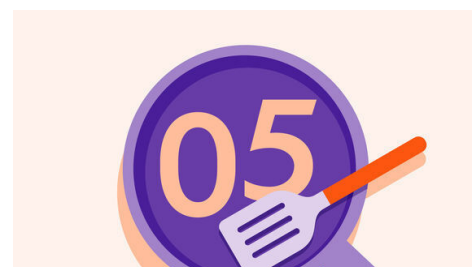
3. Cook spinach

Meanwhile, heat 1 **tablespoon oil** in a medium skillet over medium. Add **spinach** and cook until wilted, 2–3 minutes. Season with **salt** and **pepper**. Add **cream cheese**, ¼ **teaspoon granulated garlic**, and ¼ **cup water**. Stir until **cheese** is melted, 2–3 minutes more. Season to taste with **salt** and **pepper**. Keep on low heat, stirring frequently, until ready to serve.



4. Cook steak

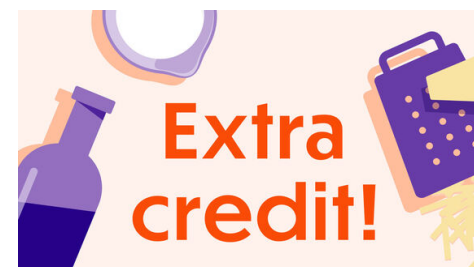
Pat **steaks** dry and season with **salt** and **pepper**. Heat 1 **tablespoon oil** in a second medium skillet over medium-high. Add steaks and cook until browned, 3–4 minutes per side for medium-rare, or longer for desired doneness. Transfer to a cutting board to rest. Reduce heat to medium.



5. Finish & serve

Add **broth concentrate** and ¼ **cup water** to skillet. Bring to a simmer, scraping up bits from the bottom of the pan. Add 2 **tablespoons butter** and 1 **teaspoon vinegar**. Stir until butter is melted, then remove from heat.

Coarsely chop **parsley leaves** and stir into **pan sauce**. Slice **steak** and serve next to **fries** and **creamed spinach**. Spoon **sauce** over the top. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.