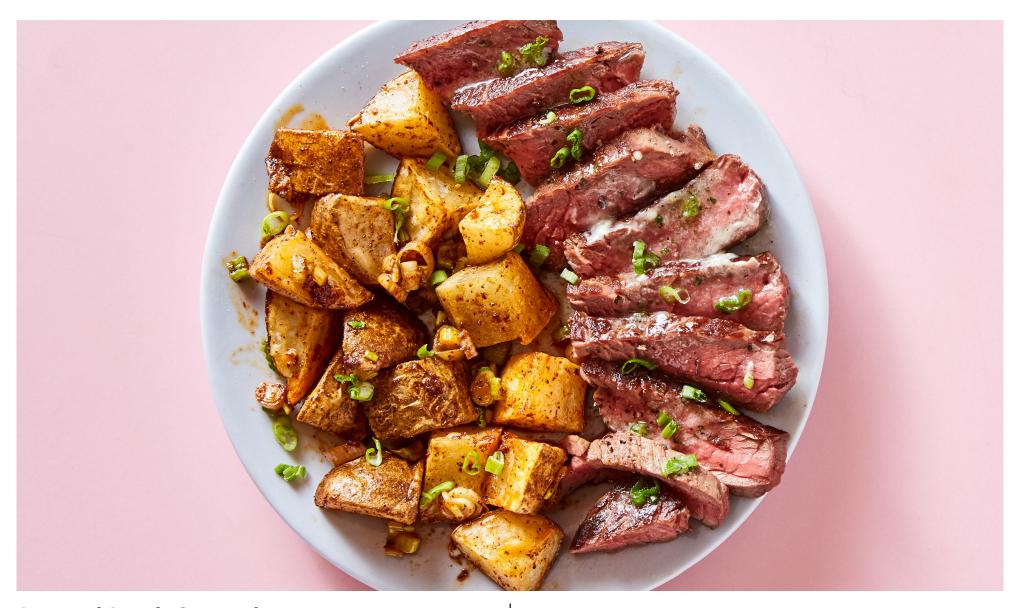
DINNERLY



Seared Steak & Ranch Butter

with BBQ-Spiced Potatoes





Ranch tastes good on almost anything (#facts). We took our love for that creamy, tangy, oniony flavor to the next level by combining ranch seasoning with softened butter. It creates the perfect sauce for these seared steaks and roasted BBQ-spiced potatoes. It's so good, you'll want to lick the plate clean—no judgment here. We've got you covered!

WHAT WE SEND

- · 2 potatoes
- · 2 scallions
- 1/4 oz ranch seasoning 1
- · 1/4 oz BBQ spice blend
- ½ lb pkg sirloin steak

WHAT YOU NEED

- butter¹
- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 580kcal, Fat 34g, Carbs 46g, Protein 23g



1. Prep ingredients

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

Scrub **potatoes**, then cut into ¾-inch pieces. Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Set aside **3 tablespoons butter** to soften at room temperature until steps 4 and 5.



2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on center oven rack until tender and golden-brown, tossing halfway through cooking time, about 30 minutes.



3. Cook steaks

Pat steaks dry and season all over with salt and pepper. Heat 2 teaspoons oil in a large skillet over medium-high. Add steaks; cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



4. Make ranch butter

In a small bowl, stir to combine **ranch** seasoning and 2 tablespoons of the softened butter. Season to taste with salt and pepper.



5. Finish & serve

Once potatoes are roasted, remove from oven and carefully toss directly on baking sheet with BBQ spice blend, scallion whites and light greens, and remaining softened butter. Slice steak, if desired, then spoon or brush ranch butter over top.

Serve seared steak and ranch butter with BBQ potatoes alongside. Sprinkle scallion dark greens over top. Enjoy!



6. Change it up!

We kept this one a classic meat and potatoes combo, but feel free to swap the russet potatoes for sweet potatoes or winter squash.