

DINNERLY



Appy Hour! Sirloin Steak Crostini with Horseradish Crème & Caramelized Onions



45min



2 Servings

Level up your dinner menu with this PremiYUM recipe! If your finger food includes the words "sirloin steak," you've already won the entertaining game. Thinly sliced steak and jammy onions top crusty crostini for the ultimate savory bite. Want to take it over the edge? A dollop of horseradish crème will do the trick. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

WHAT WE SEND

- 2 yellow onions
- 2 mini baguettes ^{2,3}
- ¼ oz fresh thyme
- 3 (1 oz) sour cream ¹
- 2 (1 oz) horseradish ²
- ½ lb pkg sirloin steak
- ¼ oz fresh chives

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- butter ¹
- red wine vinegar

TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 430kcal, Fat 20g, Carbs 50g, Protein 16g

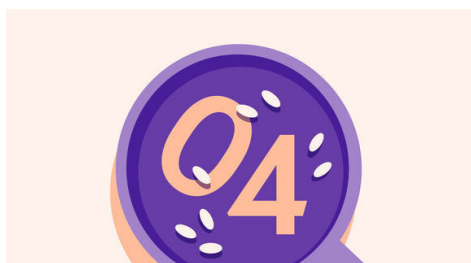


1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Halve **onions**; thinly slice. Cut **bread** into ¼-inch thick slices on a diagonal; discard ends. Finely grate ½ **teaspoon garlic**. Pick 1 **teaspoon thyme leaves** from stems and finely chop.

In a small bowl, whisk to combine **sour cream** and **half of the horseradish** (or more, if desired). Season to taste with **salt** and **pepper**.



4. Caramelize onions

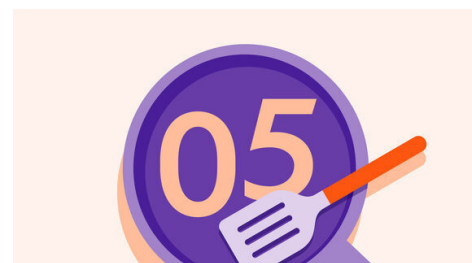
In same skillet, heat 1 **tablespoon each of oil and butter** over medium-high. Add **onions** and cook, stirring frequently, until browned and caramelized, lowering heat to medium halfway through, 25–30 minutes. As skillet gets dry, add 2 **tablespoons water** at a time, as needed, and scrape up any browned bits from bottom of skillet.



2. Toast bread

Arrange **bread** in a single layer on a rimmed baking sheet (if necessary, use two sheets with oven racks in the upper and lower thirds). Generously drizzle both sides with **oil**; season with **a pinch each of salt and pepper**.

Bake on center oven rack until golden brown, flipping halfway through, 15–20 minutes.



5. Finish & serve

Add **chopped thyme, chopped garlic, ½ teaspoon vinegar**, and 1 **tablespoon butter**. Cook, stirring, until butter is melted. Off heat, season to taste with **salt** and **pepper**. Thinly slice **steak** and **chives**.

Serve **crostini** topped with **caramelized onions, steak, a dollop of horseradish crème**, and **chives**. Enjoy!

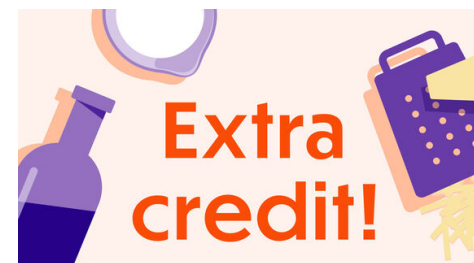


3. Cook steak

Pat **steak** dry and season all over with **salt** and **pepper**.

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until medium-rare, 3–4 minutes per side. Transfer to a plate to cool slightly.

Transfer to fridge to cool completely (steak will be easier to thinly slice once cooled).



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!