

DINNERLY



Sirloin Steak with Garlic-Butter Pan Sauce & Broccoli-Cheddar Baked Sweet Potato



30-40min



2 Servings

There's a million and one ways to cook steak, but sometimes, keeping it simple and easy is the tastiest method of them all. Just sprinkle it with steak seasoning and throw it in the pan, then use the drippings to make a buttery, garlicky pan sauce. And we all know broccoli-cheddar is a great combo, but put it on a baked potato and you've got a real winner. We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- ½ lb broccoli
- 2 oz shredded cheddar-jack blend ⁷
- ½ lb pkg sirloin steak
- ¼ oz steak seasoning
- ¼ oz granulated garlic

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 4 Tbsp butter ⁷

TOOLS

- microwave
- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 48g, Carbs 65g, Protein 32g



1. SWEET POTATO VARIATION

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

Scrub **sweet potatoes**; prick all over with a fork. Rub with **oil** and sprinkle with **salt** and **pepper**. Place in a dish and microwave on high for 5 minutes. Flip and microwave until soft and easily pierced through the center with a knife, 3–5 minutes (watch closely as microwaves vary). Let cool for 5 minutes; halve lengthwise.



4. Cook steak

Meanwhile, pat **steaks** dry. Season all over with **1½ teaspoons steak seasoning** and a **pinch of salt**.

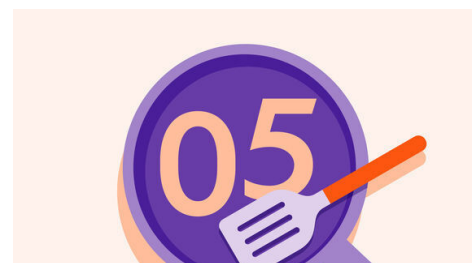
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



2. Cook broccoli

Meanwhile, cut **broccoli** into ½-inch florets, if necessary. Toss on a rimmed baking sheet with **2 teaspoons oil** and season with **salt** and **pepper**.

Bake on lower oven rack until tender, about 5 minutes. Let cool, then transfer to a bowl. Wipe baking sheet clean.



5. Make pan sauce & serve

To same skillet, add **½ cup water**, **remaining steak seasoning**, and **¼ teaspoon granulated garlic**. Bring to a simmer over medium-high heat; scrape up any browned bits from the bottom until reduced to about ⅓ cup, 2–3 minutes. Whisk in **2 tablespoons butter**; season with **salt** and **pepper**.

Thinly slice **steak**, if desired. Top with **pan sauce** and serve with **potatoes**. Enjoy!



3. Assemble & bake potatoes

Transfer **sweet potatoes** to same baking sheet, cut-sides up. Season with **salt** and **pepper**. Cut **2 tablespoons butter** into ½-inch pieces and place over potatoes. Lightly prick with a fork to incorporate butter into potatoes. Evenly top with **broccoli** and **cheese**.

Bake on lower oven rack until cheese is melted and potato skins are crisp, 5–7 minutes.



6. Add a side salad!

Toss together a quick garden salad to serve on the side. Add lettuce, tomatoes, sliced cucumbers, and any other veggies you have sitting around to a bowl. Toss with a simple vinaigrette by mixing together olive oil, red or white vinegar, salt, and pepper.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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