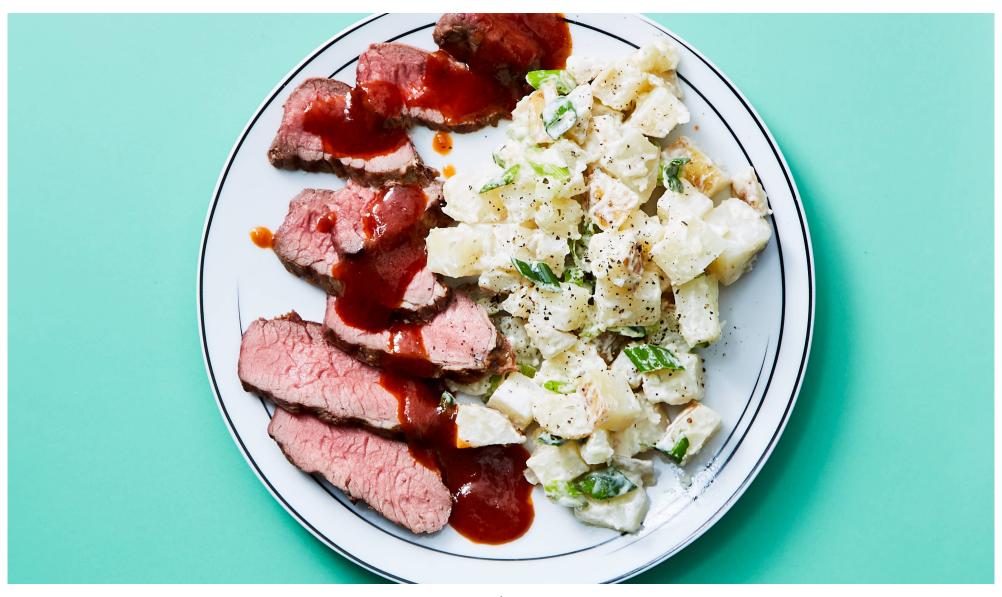
DINNERLY



Grilled BBQ Steak

with Ranch Potato Salad





You know what pairs really well with a cold drink, a lot of sun, maybe even a dip in the pool? This grilled BBQ steak with a creamy potato salad. Well, it might be best after a soak in the pool, not during, but you do you. We've got you covered!

WHAT WE SEND

- ½ lb baby potatoes
- ½ lb pkg sirloin steak
- · 2 oz barbecue sauce
- 2 scallions
- 2 ($1\frac{1}{2}$ oz) ranch dressing $\frac{1}{2}$

WHAT YOU NEED

 kosher salt & ground pepper

TOOLS

- · medium saucepan
- · grill or grill pan

COOKING TIP

No grill? No problem! Heat 1 tablespoon oil in a medium skillet to cook the steaks in step 4.

ALLERGENS

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

NUTRITION PER SERVING

Calories 430kcal, Fat 21g, Carbs 38g, Protein 21g



1. Cook potatoes

Scrub **potatoes**, then cut into ½-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil. Lower heat and simmer until just tender but not falling apart, 12–15 minutes. Drain and rinse potatoes with cold water; return to saucepan off heat.



2. Dress potatoes

Trim scallions, then thinly slice.

To saucepan with **potatoes**, add **ranch** dressing, scallions, and a pinch each of salt and pepper. Stir until potatoes are coated; set aside until ready to serve.



3. Cook steaks

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

Heat a grill or grill pan over medium-high. Add steaks; cook until lightly charred and medium-rare, about 3 minutes per side (or longer for desired doneness). Brush half of the barbecue sauce over steaks; cook, turning, until glaze is charred in spots, about 1 minute more. Transfer to a cutting board to rest.



4. Finish & serve

Thinly slice steaks, if desired.

Serve BBQ steak with remaining barbecue sauce and ranch potato salad alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!