

DINNERLY



Garlic-Butter Steak with French Fries & Spinach Salad



30-40min



2 Servings

Sometimes a simple steak dish just needs an unexpected twist to make it feel fancy. Here, an easy pan sauce of garlic-butter and sliced scallions takes this pan-roasted steak from average to Top Chef worthy. Paired with crispy oven-baked fries and a bright spinach salad, this dinner hits all the right notes. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 plum tomato
- 2 oz balsamic vinaigrette
- ½ lb pkg sirloin steak
- ¼ oz granulated garlic
- 5 oz baby spinach

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- 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

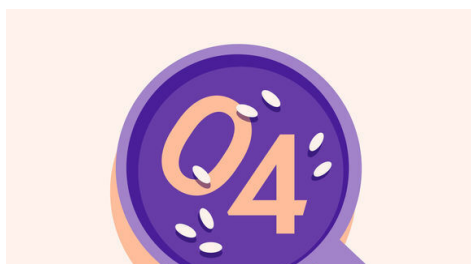
Calories 730kcal, Fat 48g, Carbs 52g, Protein 25g



1. Roast french fries

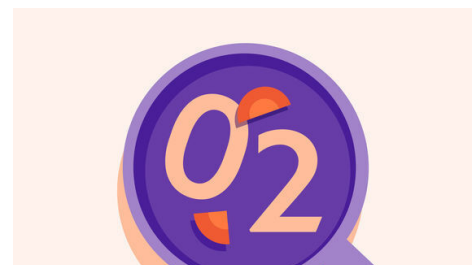
Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully spread onto preheated baking sheet; roast on lower oven rack until tender, about 20 minutes. Flip fries and roast until golden-brown and crisp, about 5 minutes more.



4. Make garlic butter

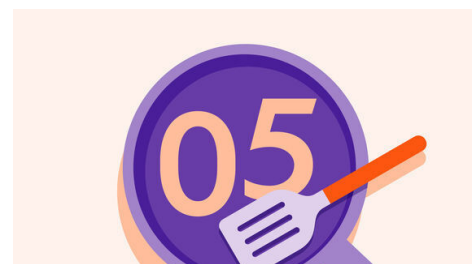
Add ½ **teaspoon granulated garlic** and **2 tablespoons butter** to skillet; cook, shaking skillet to coat steak, until butter is melted, about 30 seconds. Off heat, stir in **scallions**; season to taste with **salt and pepper**.



2. Prep ingredients

Meanwhile, trim ends from **scallions** and thinly slice. Cut **tomato** into ½-inch pieces.

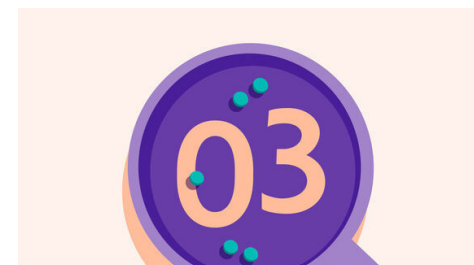
In a medium bowl, transfer **balsamic dressing** and **tomatoes**, stirring to coat; set aside to marinate until step 5.



5. Finish & serve

Generously season **fries** with **salt and pepper**; carefully toss to coat. Add **spinach** to bowl with **tomatoes**, tossing to coat. Thinly slice **steaks**, if desired.

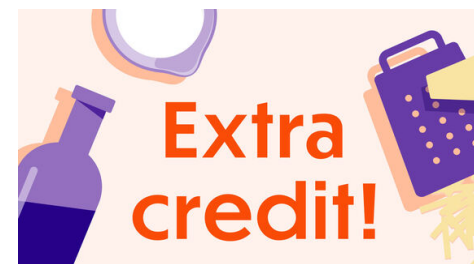
Serve **garlic-butter steak** with **french fries** and **spinach salad**. Spoon **pan sauce** over top. Enjoy!



3. Cook steaks

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

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).



6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta over the spinach salad or toss with your french fries to add a gooey decadence to your weeknight dinner.