

DINNERLY



Surf & Turf: Steak & Shrimp with Cream Sauce

Roasted Potatoes & Broccoli



40-50min



2 Servings

The best of land and sea meet on one plate...and the results are magical. A luxe cream pan sauce makes the shrimp and steak unforgettable, and a simple side of roasted potatoes and broccoli soaks up the rest. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- ¼ oz fresh chives
- ½ lb pkg sirloin steak
- ½ lb pkg shrimp ^{2,17}
- 1 pkt chicken broth concentrate
- 3 oz mascarpone ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 4 Tbsp butter ⁷
- sugar
- red wine vinegar

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1100kcal, Fat 82g, Carbs 52g, Protein 48g



1. Roast potatoes

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

Scrub **potatoes**; cut into ¾-inch thick wedges. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on center oven rack until lightly browned on the bottom, about 20 minutes.



2. Roast broccoli

Cut **broccoli** into florets, if necessary. Toss with **1 tablespoon oil**; season with **salt** and **pepper**.

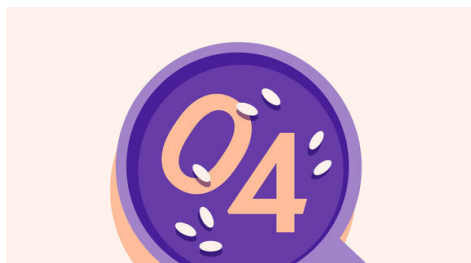
Add to baking sheet with **potatoes**; flip potatoes. Continue baking until potatoes are deeply golden brown and broccoli is tender and deeply browned in spots, 15–20 minutes.



3. Cook steak

Meanwhile, thinly slice **chives**. Cut **4 tablespoons butter** into 1-inch pieces. Pat dry **steak** and **shrimp**. Season all over with **salt** and **pepper**.

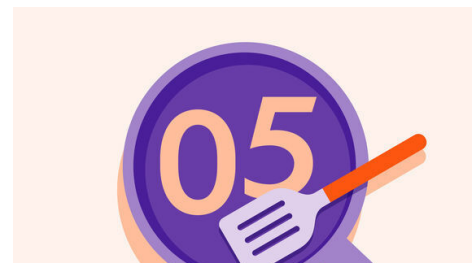
Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add steak and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a plate.



4. Cook shrimp & start sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Cook **shrimp** until pink and just cooked through, 1–2 minutes. Transfer to plate with **steak**.

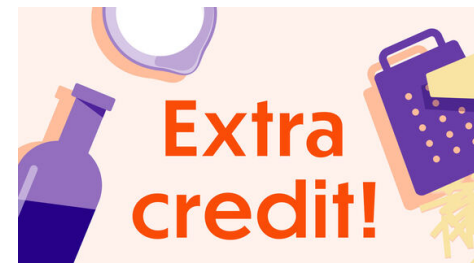
To skillet, add **broth concentrate**, **1 tablespoon vinegar**, **½ tablespoon sugar**, and **¼ cup water**. Cook over high heat, scraping up any browned bits from bottom of skillet, until reduced by half, 1–2 minutes.



5. Finish pan sauce & serve

Add **mascarpone**, **chives**, and **chopped butter** to skillet; remove from heat. Whisk constantly until smooth, about 1 minute. Stir in **shrimp and steak resting juices**. Slice **steak**.

Serve **steak and shrimp** with **cream sauce** over top and with **potatoes** and **broccoli** alongside. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.