

DINNERLY



Keto-Friendly Smoky Paprika Steak with Broccoli & Ranch



20-30min



2 Servings

Who said you have to go all the way to the steakhouse for a juicy, well-seasoned steak? Doing it at home is easy peasy, lemon squeezy (like, ready in half an hour easy). With a side of charred broccoli and tangy ranch dressing, you've got yourself a keto-friendly weeknight staple. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- ½ lb pkg sirloin steak
- 1 pkt ranch dressing ^{1,2}
- ¼ oz smoked paprika

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

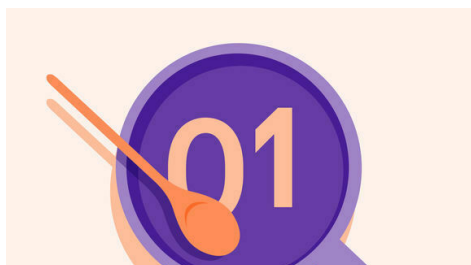
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

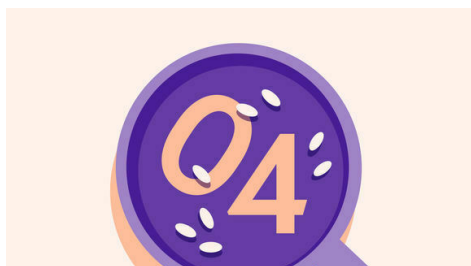
Calories 390kcal, Fat 30g, Carbs 11g, Protein 22g



1. Broil broccoli

Preheat broiler with a rack 6 inches from heat source.

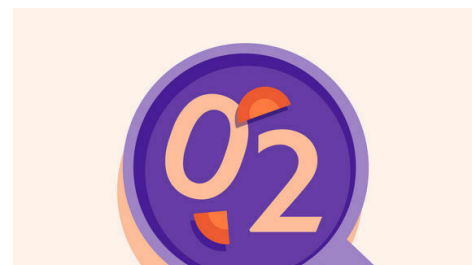
Cut **broccoli** into 1-inch florets, if necessary. Toss with **2 tablespoons oil** on a rimmed baking sheet. Season with **a pinch each of salt and pepper**. Broil on upper oven rack until charred and tender, flipping halfway through cooking time, 7–9 minutes (watch carefully as broilers vary).



4. Finish & serve

Slice **steaks**, if desired.

Serve **smoky paprika steak** with **broccoli** alongside and **ranch** drizzled over top. Enjoy!



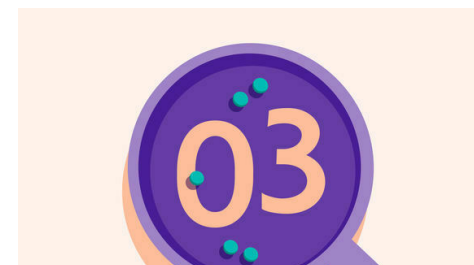
2. Prep steak

While **broccoli** cooks, pat **steaks** dry and season all over with **½ teaspoon each of smoked paprika** (or more depending on heat preference).



5. ...

What were you expecting, more steps?



3. Sear steak

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



6. ...

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