

DINNERLY



Steak Frites with Garlic-Butter Pan Sauce



30-40min



2 Servings

Is there anything more rewarding than making something that feels fancy but requires little effort? We think not. Steak frites are the OG fancified meat and potato dinner. We're talking about seared steak dripping in a buttery garlic pan sauce and crispy fries. All the French brasserie vibes without the hefty price tag. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- ½ lb pkg sirloin steak
- ¼ oz steak seasoning
- 1 pkt beef broth concentrate

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- butter ¹

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

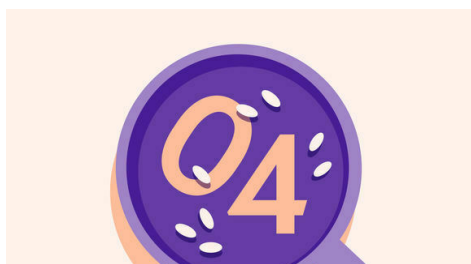
Calories 550kcal, Fat 32g, Carbs 45g, Protein 23g



1. Roast fries

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

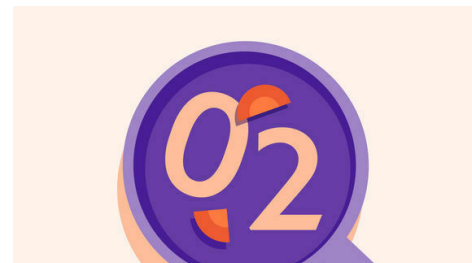
Scrub **potatoes**; slice into ¼-inch thick fries. Toss in a medium bowl with **2 tablespoons oil** and a **pinch each of salt and pepper**. Transfer to preheated baking sheet; spread into an even layer. Roast on lower oven rack, 20–25 minutes. Flip fries and roast until tender and golden-brown, 5–10 minutes more.



4. Finish & serve

Toss **fries** with **scallions** and **remaining chopped garlic**. Thinly slice **steaks**, if desired.

Serve **steak** with **pan sauce** spooned over top and **fries** alongside. Enjoy!



2. Prep & cook steaks

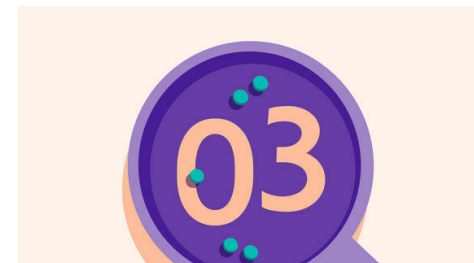
Thinly slice **scallions**. Finely chop **2 teaspoons garlic**. Pat **steaks** dry, then season all over with **2 teaspoons steak seasoning**.

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.



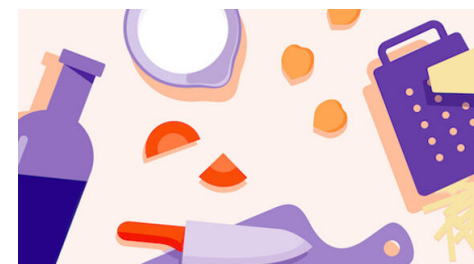
5. ...

What were you expecting, more steps?



3. Make pan sauce

To same skillet, stir in **broth concentrate**, **½ cup water**, and **half of the chopped garlic**. Bring to a simmer over medium-high heat. Cook, scraping up any browned bits from bottom of skillet, until slightly thickened, 2–3 minutes. Swirl in **1 tablespoon butter**; season to taste with **salt** and **pepper**.



6. ...

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