

DINNERLY



Chimichurri Steak with Oven Fries



30-40min



2 Servings

Abbott and Costello. Bert and Ernie. Steak and chimichurri. These duos are famous for a reason, but our version of the latter is especially iconic because we made it as easy as can be. Bake the fries, cook the steak, and drizzle on that refreshing, tangy chimichurri sauce. You're done! We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 (2 oz) chimichurri sauce
- 8 oz pkg salmon filets ⁴

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

COOKING TIP

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

ALLERGENS

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 40g, Carbs 45g, Protein 23g



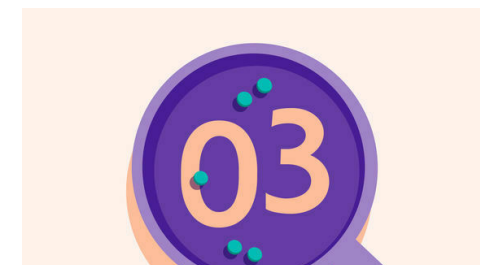
1. Preheat oven

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



2. Prep oven fries

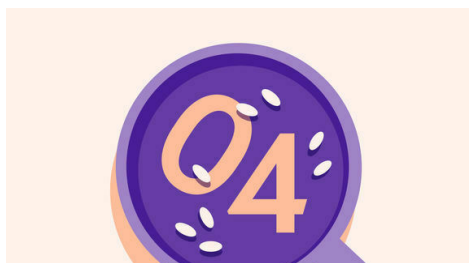
Scrub **potatoes**, then cut lengthwise into ¼-inch fries.



3. Roast oven fries

In a large bowl, toss **fries** with 1½ **tablespoons oil** and a **pinch each of salt and pepper**.

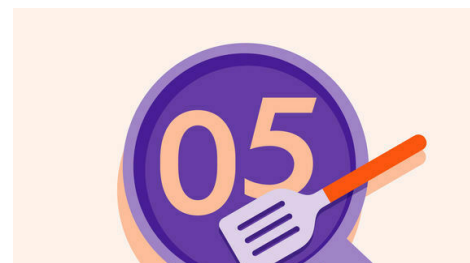
Carefully transfer to preheated baking sheet. Roast on lower oven rack until tender and golden brown, flipping halfway through cooking time, about 30 minutes.



4. Cook steak

When **fries** are halfway done, pat **steaks** dry and season all over with **salt** and **pepper**.

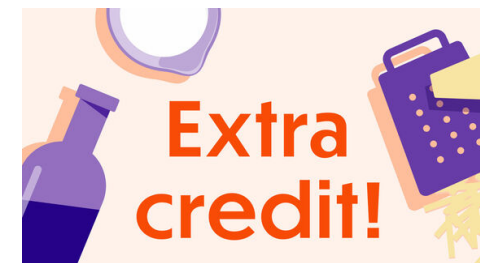
Heat ½ **tablespoon oil** in a medium skillet over medium-high. Cook steaks until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Remove skillet from heat and let steak rest for 2 minutes.



5. Serve

Thinly slice **steaks**, if desired.

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



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