

# DINNERLY



## Everything Bagel Crusted Steak with Mashed Sweet Potatoes



20-30min



2 Servings

Can one plate have it all? Yes, 100%. The proof is on this plate with everything-bagel-seasoning-crusted steak and creamy mashed sweet potatoes. You'll feel like you're dining at a fancy steakhouse, but, like, in the comfort of your own home. No cloth napkin required. We've got you covered!



## WHAT WE SEND

- 2 sweet potatoes
- 2 scallions
- ½ lb pkg sirloin steak
- ¼ oz everything bagel seasoning <sup>11</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>7</sup>
- olive oil

## TOOLS

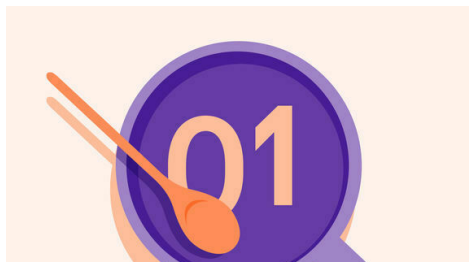
- medium saucepan
- potato masher or fork
- medium skillet

## ALLERGENS

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

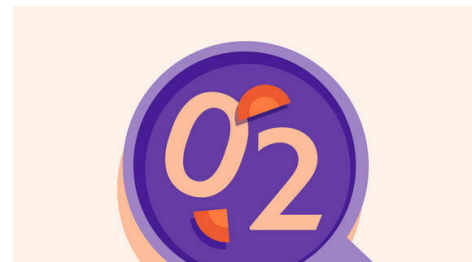
## NUTRITION PER SERVING

Calories 560kcal, Fat 27g, Carbs 58g, Protein 22g



### 1. SWEET POTATO VARIATION

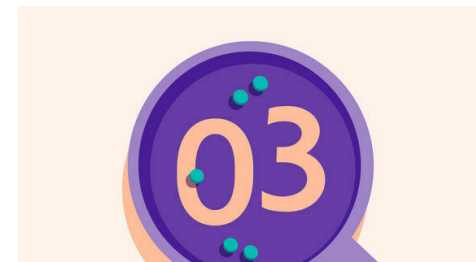
Peel **sweet potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high. Lower heat to medium and simmer, uncovered, until tender, 10–12 minutes. Reserve **¼ cup cooking water**. Drain and return potatoes to saucepan off heat until step 3.



### 2. Prep scallions & steaks

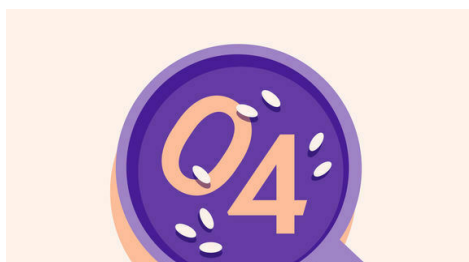
While **potatoes** boil, trim ends from **scallions** and thinly slice, keeping dark greens separate.

Pat **steaks** dry, then season all over with **everything bagel seasoning**.



### 3. Mash potatoes

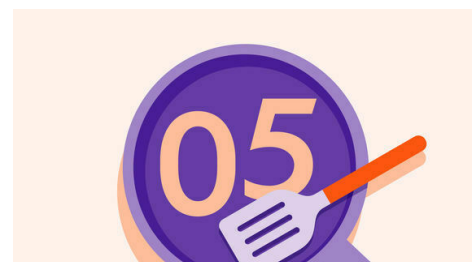
To saucepan with **potatoes**, add 2 **tablespoons butter** and **reserved cooking water**. Mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**. Cover to keep warm off heat until ready to serve.



### 4. Cook steaks & scallions

Heat 2 **teaspoons 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.

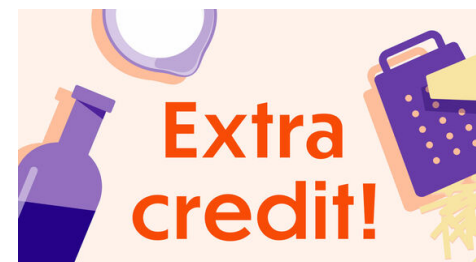
To same skillet, add **scallion whites** and **light greens**; cook over medium-high heat until fragrant, about 30 seconds.



### 5. Make pan sauce & serve

To skillet with **scallions**, whisk in **½ cup water**. Bring to a boil; cook until **sauce** is thick enough to coat the back of a spoon, 3–5 minutes. Remove from heat and swirl in 1 **tablespoon butter** until melted; season to taste.

Thinly slice **steaks** and serve with **mashed sweet potatoes** alongside. Top with **scallion dark greens** and **pan sauce**. Enjoy!



### 6. Check us out!

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