

DINNERLY



Seared Steak with Creamy Polenta & Burst Tomatoes



30-40min



2 Servings

Mashed potatoes work really hard year round. Give them a night off and indulge in a delicious heap of polenta. We've got you covered!

WHAT WE SEND

- 1 shallot
- ¾ oz Parmesan ²
- 3 oz quick-cooking polenta
- ½ lb pkg sirloin steak
- 1 pkg grape tomatoes
- ½ oz fish sauce ¹
- ¼ oz fresh parsley

WHAT YOU NEED

- garlic
- unsalted butter ²
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)

TOOLS

- microplane or grater
- small saucepan
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 41g, Carbs 38g, Protein 29g



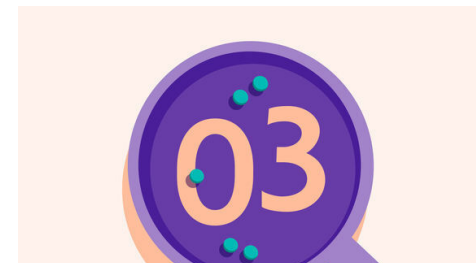
1. Prep ingredients

Finely chop **half of the shallot** (save rest for own use). Finely chop **1 large garlic clove**. Finely grate **all of the Parmesan**, if necessary.



2. Cook polenta

In a small saucepan, bring **2¾ cups water** to a boil. Slowly whisk in **polenta**; return to a boil. Cover, reduce heat to low, and cook, whisking occasionally, until **grains** are tender and polenta is thickened, 8–10 minutes. Stir in **Parmesan** and **1 tablespoon butter**; season to taste with **salt** and **pepper**. Keep covered off heat until ready to serve.



3. Cook steaks

Meanwhile, pat **steak** dry; season all over with **salt** and **pepper**.

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



4. Cook sauce

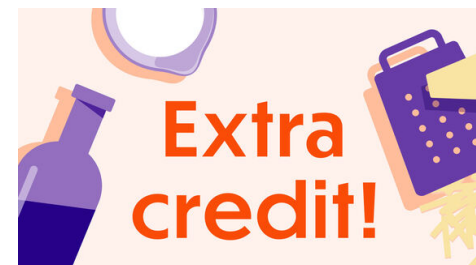
Lower heat under reserved skillet to medium. Add **tomatoes, shallots, garlic**, and **1 tablespoon oil** to skillet. Cook, stirring occasionally, until shallots are softened and tomatoes are just starting to burst, 4–5 minutes. Add **¼ cup water** and continue cooking, pressing on tomatoes occasionally, until juices are released and sauce is thickened and glossy, 3–4 minutes.



5. Finish & serve

Remove **sauce** from heat and stir **1 tablespoon oil**, **1½ teaspoons fish sauce**, **1 teaspoon vinegar**, and **any resting juices from steak**; season to taste with **salt** and **pepper**.

Thinly slice **steak**, if desired. Serve with **burst tomato sauce** and **polenta**, and top with **parsley leaves**. Enjoy!



6. Check us out!

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