

DINNERLY



Pan-Roasted Steak & Mashed Sweet Potatoes

with Brussels Sprouts



20-30min



2 Servings

We're taking the idea of eating the rainbow to new heights. Mashed buttery sweet potatoes...that's orange. Brussels sprouts topped with caramelized shallots...that's green. And the pan-seared steaks...that's, er, brown. Is brown in the rainbow? Maybe not, but come on, this is one good-looking plate. And it's delicious, so there's that. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 1 shallot
- ½ lb Brussels sprouts
- ½ lb pkg sirloin steak
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or apple cider vinegar)
- butter ¹

TOOLS

- small saucepan
- medium skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 28g, Carbs 40g, Protein 24g



1. Boil sweet potatoes

Peel **sweet potato**, then cut into 1-inch pieces. Place in a small saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until tender, 13–15 minutes. Drain and return potatoes to saucepan off heat. Cover to keep warm.



2. Prep ingredients

Meanwhile, halve **shallot**, then thinly slice. Trim ends from **Brussels sprouts**; remove any tough outer leaves, if necessary. Cut in half (or quarter, if large).

Pat **steaks** dry, then season all over with **salt** and **pepper**.



3. BRUSSELS SPROUT VARIATION

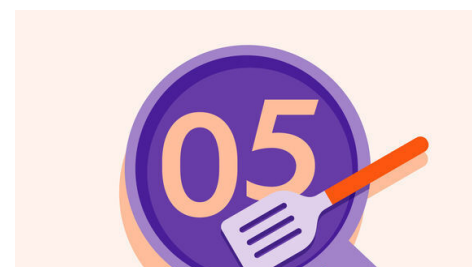
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **shallots** and cook, stirring, until softened, about 3 minutes. Add **Brussels sprouts** and a **pinch each of salt and pepper**. Cook, stirring often, until shallots are golden-brown and Brussels sprouts are crisp-tender, 5–7 minutes. Transfer to a bowl; cover to keep warm. Wipe out skillet.



4. Cook steaks & pan sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 3–4 minutes per side. Transfer to a plate.

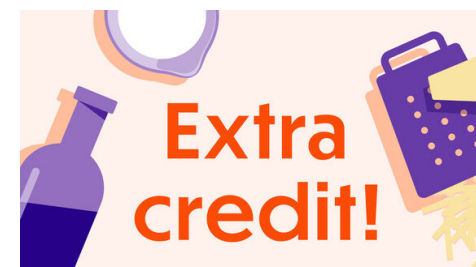
Add **broth concentrate**, **¼ cup water**, and **1 tablespoon vinegar** to skillet. Bring to a simmer, scraping up any browned bits from the bottom. Off heat, swirl in **1 tablespoon butter**; season to taste with **salt** and **pepper**.



5. Mash potatoes & serve

Heat saucepan with **sweet potatoes** over medium. Add **1 tablespoon butter** and mash with a potato masher or fork until smooth; season to taste with **salt** and **pepper**. Thinly slice **steak**, if desired.

Serve **steak** with **mashed sweet potatoes** and **Brussels sprouts**. Spoon **pan sauce** over top. Enjoy!



6. Take it to the next level

Make a quick horseradish cream sauce to top the steak by combining ½ cup Greek yogurt or crème fraîche with 1–2 teaspoons of prepared horseradish. Season with salt and pepper, then stir to combine.