

# DINNERLY



## BBQ Steak with Cheesy Cajun Cottage Fries



25min



2 Servings

We've got a few simple ways to turn up the flavor on your classic steak and potatoes dinner. Steak slathered in barbecue sauce is a no brainer, but how about crisp cottage fries topped with Cajun seasoning and melty cheese? Turns out, just a few ingredients can transform your meal from drab to fab. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- ¼ oz Cajun seasoning
- ½ lb pkg sirloin steak
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend<sup>1</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

- microwave
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

## ALLERGENS

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

## NUTRITION PER SERVING

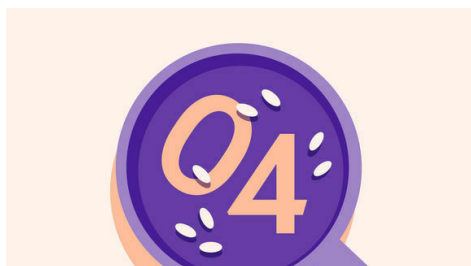
Calories 520kcal, Fat 21g, Carbs 56g, Protein 30g



### 1. Microwave potatoes

Preheat broiler with racks in the center and upper third.

Scrub **potatoes**. Place in a microwave-safe dish and microwave on high for 5 minutes. Carefully flip and continue to microwave until soft and easily pierced through the center with a knife, 3–7 minutes more. Set aside until cool enough to handle.



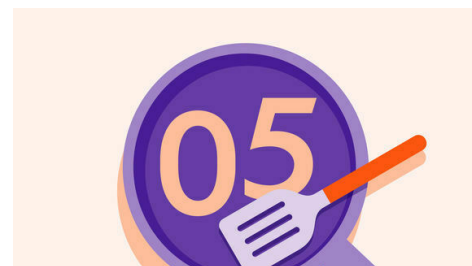
### 4. Cook steak

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks**; cook until lightly charred and medium-rare, 3–4 minutes per side (or longer for desired doneness). Brush **half of the barbecue sauce** all over steaks; cook, turning, until charred in spots, about 1 minute more. Transfer to cutting board.



### 2. Prep cottage fries

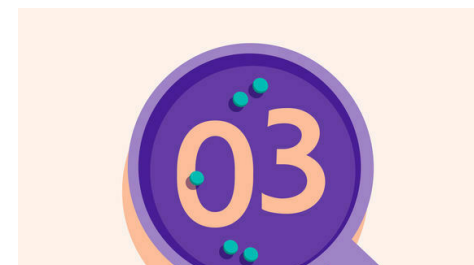
Brush a rimmed baking sheet with **oil**. Cut **potatoes** into ½-inch thick rounds. Arrange in a single layer on prepared baking sheet. Brush with **oil**, then sprinkle with **some of the Cajun seasoning**. Season with **salt** and **pepper**.



### 5. Finish & serve

Sprinkle **all of the cheese** over **potatoes**. Broil on center oven rack until melted, 1–2 minutes. Slice **steaks**, if desired.

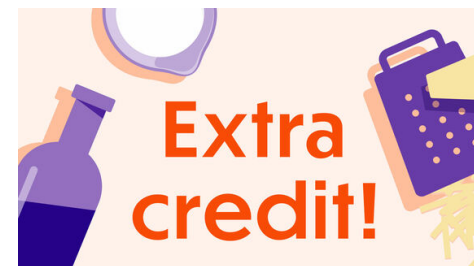
Serve **BBQ steak** with **cottage fries** alongside. Serve with **remaining barbecue sauce** alongside for dipping. Enjoy!



### 3. Cook cottage fries

Broil **potatoes** on upper oven rack until golden-brown on the bottom, about 5 minutes (watch closely as broilers vary). Flip and sprinkle with more **Cajun seasoning**, **salt**, and **pepper**. Return to oven and broil until bottoms are golden-brown, 3–5 minutes more.

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



### 6. Amp it up!

Top off the cottage fries with something green like chives, parsley, or another one of your favorite herbs.