

DINNERLY



Espresso Rubbed Steak with Garlic Potato Wedges



30-40min



2 Servings

It's the most romantic time of the year, and we can't help but fall in love with tonight's dinner. Espresso and steak might not seem like they go together, but it works on so many levels. The acidity in coffee tenderizes these juicy ranch steaks to perfection. We guess you could say we're buzzing about it. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ¼ oz espresso powder
- ¼ oz chorizo chili spice blend
- ½ lb pkg sirloin steak
- ¼ oz granulated garlic

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ¹

TOOLS

- 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.

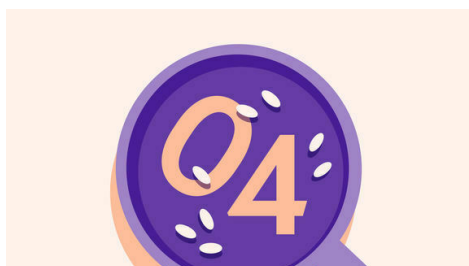
NUTRITION PER SERVING

Calories 610kcal, Fat 37g, Carbs 49g, Protein 24g



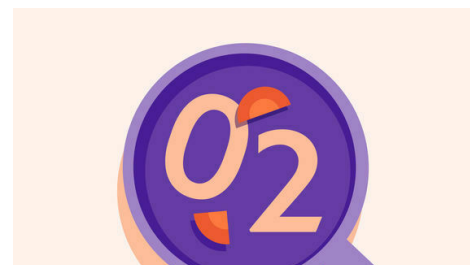
1. Roast potato wedges

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes** and cut lengthwise into ½-inch wedges. On a rimmed baking sheet, toss wedges with **1 tablespoon oil**; season with **salt and pepper**. Cook on lower oven rack until crispy and golden brown on one side, about 20 minutes. Flip potatoes and continue roasting until browned all over, about 5 minutes more.



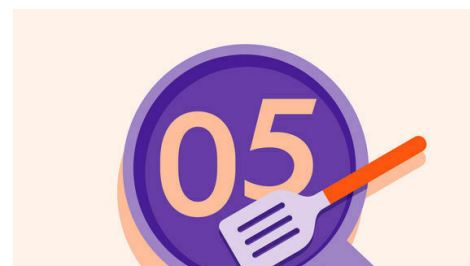
4. Add garlic to potatoes

Once **potato wedges** have finished roasting, add **½ teaspoon granulated garlic** and **a drizzle of oil** to baking sheet. Use tongs or a spoon to carefully toss to combine. Return wedges to lower oven rack and roast until garlic is fragrant, about 1 minute more.



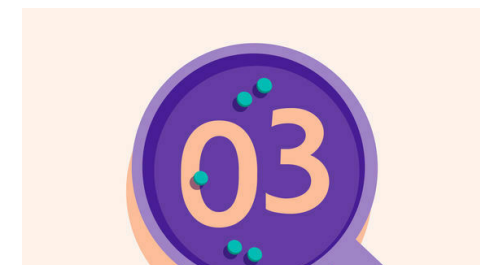
2. Prep spice rub & garlic

While wedges roast, combine **2 teaspoons espresso powder**, **2 teaspoons chorizo chili spice**, **½ teaspoon salt**, and **¼ teaspoon ground pepper** in a small bowl.



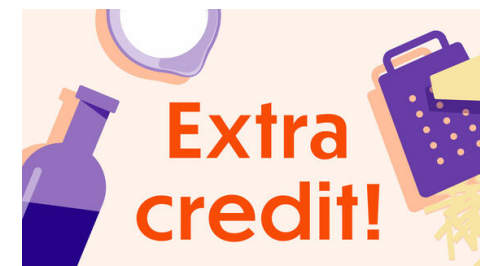
5. Make pan sauce & serve

Melt **2 tablespoons butter** in reserved skillet over medium heat. Remove from heat and stir in **any resting juices** from cutting board. Thinly slice steak if desired. Serve **espresso steak** with **pan sauce** drizzled over top and with **garlic potato wedges** alongside.



3. Cook steaks

Pat **steaks** dry, then rub all over with **spice rub**. Heat **1 tablespoon each of butter and olive oil** in a medium skillet, preferably cast-iron, over medium-high. Add **steaks** and cook until lightly charred and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board to rest, about 5 minutes. Reserve skillet for step 5.



6. Whip up a quick aioli!

Finish off the plate with a side of cool, creamy garlic aioli for dipping. Stir together mayo, fresh lemon juice, grated garlic, a squeeze of Dijon, and a pinch each of salt and pepper.