

DINNERLY



Seared Steak with Truffle Butter

Rosemary Roasted Potatoes, Wedge Salad & More



1h



2 Servings

Level up your dinner menu with this PremiYUM recipe! There's always something to celebrate, so don't hold back. Sirloin steak this good deserves a truffle compound butter to dress it up. A side of crisp potato wedges AND a wedge salad covered in bacon and ranch is giving all the five-star steakhouse feels. Have room for dessert? Good, because this ready-made chocolate cheesecake is calling your name. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- ¼ oz fresh rosemary
- 24 oz Yukon gold potatoes
- ¼ oz truffle dust
- 10 oz pkg sirloin steaks
- 1 head iceberg lettuce
- 2 pkts ranch dressing ^{1,2}
- 2 pkgs mini chocolate cheesecakes ^{1,2,3,4}

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter, softened ²
- olive oil

TOOLS

- medium skillet
- parchment paper
- rimmed baking sheet
- food processor or handheld electric mixer (optional)

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1140kcal, Fat 73g, Carbs 71g, Protein 51g



1. Cook bacon

Preheat oven to 450°F with a rack in the center.

Cut **bacon** into ½-inch pieces; place in a medium skillet with a **1-inch sprig of rosemary**. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate, reserving **fat** in skillet. Discard rosemary.

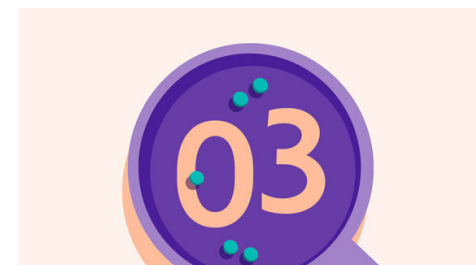


2. Prep ingredients

Meanwhile, scrub **potatoes**; cut into ¾-inch thick wedges. Pick **remaining rosemary leaves** from stems and finely chop; discard stems.

Transfer ½ **tablespoon bacon fat** to a small bowl.

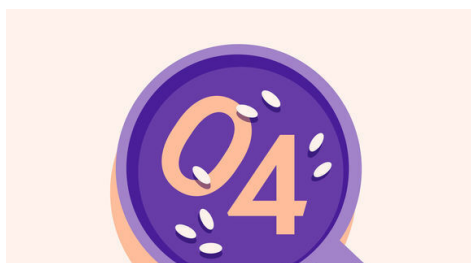
Transfer **remaining bacon fat** to a separate medium bowl; add potatoes and chopped rosemary and toss to combine. Season with **salt** and **pepper**. Transfer to a parchment-lined rimmed baking sheet.



3. Make potatoes & butter

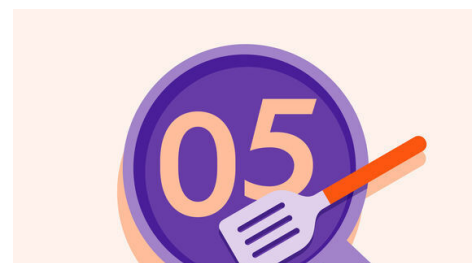
Bake **potatoes** on center oven rack until golden brown and crisp, stirring halfway through, 30–40 minutes.

Meanwhile, using a food processor or electric mixer, whip **truffle dust**, **reserved bacon fat**, **4 tablespoons softened butter**, and ½ **teaspoon ground pepper** on high speed until smooth and airy (or mash together truffle, butter, and pepper with a fork, then stir in bacon fat).



4. Cook steaks

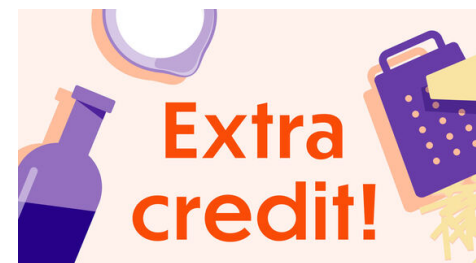
Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



5. Make wedge salad & serve

Cut **lettuce** in half through the core, then halve one half through the core again to make 2 wedges (save remaining half for own use). Top wedges with **ranch dressing** and **bacon**. Thinly slice **steaks** if desired.

Serve **steak** with **truffle butter** over top and with **potatoes** and **bacon wedge** alongside. Serve with **chocolate mousse**. Enjoy!



6. Check us out!

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