

# MARLEY SPOON



## Everything Bagel-Crusted Steak

with Wedge Salad & Sweet Potatoes



20-30min



2 Servings

Everything-bagel seasoning takes this seared steak dinner to the next level, adding a garlicky, seeded crust to the tender beef. On the side, we serve roasted sweet potatoes and a crisp iceberg wedge salad, drizzled with creamy, scratch-made ranch dressing. It's a new take on a classic steak dinner, and in a word, it's everything.



## What we send

- 1 sweet potato
- garlic (use 1 large clove)
- 1 oz scallions
- 2 oz sour cream <sup>7</sup>
- 2 sirloin steaks
- everything bagel seasoning (use 1 Tbsp) <sup>11</sup>
- 1 romaine heart

## What you need

- olive oil
- kosher salt & pepper
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- sugar

## Tools

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

## Allergens

Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 690kcal, Fat 50g, Carbs 29g, Protein 33g



### 1. Roast sweet potato

Preheat oven to 425°F with a rack in the upper third. Halve **sweet potato** lengthwise, then cut into ½-inch thick wedges (no need to peel). On a rimmed baking sheet, toss sweet potatoes with **2 tablespoons oil**, and **a generous pinch each salt and pepper**. Roast on upper oven rack until golden brown and tender, about 20 minutes, flipping potatoes after 15.



### 4. Prep steak

Pat **steaks** dry. Season with **salt** and **several grinds of pepper**; season one side of each steak only with **1 tablespoon of the everything bagel seasoning**, pressing to help seasoning adhere.



### 2. Prep salad

Meanwhile, peel and roughly chop **½ teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Halve **iceberg lettuce**, then cut half into thick wedges, keeping wedges intact (save remaining half for own use).



### 5. Cook steak

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks**, seasoning side down, and cook until browned all over, 3-4 minutes per side for medium-rare. (Reduce heat to medium if steak is browning too quickly.) Transfer to a cutting board; let rest for 5 minutes.



### 3. Make ranch dressing

In a small bowl, whisk to combine **all of the sour cream, chopped garlic, scallion whites and light greens, 1 tablespoon oil, ½ teaspoon each vinegar and sugar, a generous pinch of salt, and several grinds of pepper**. Stir in water, 1 tablespoon at a time, until sauce is pourable.



### 6. Finish & serve

Very thinly slice **steak**, if desired. Spoon **ranch dressing** over the **iceberg lettuce**. Serve **steak** and **sweet potatoes** alongside **iceberg salad**, and sprinkle **dark scallion greens** over the top. Enjoy!