

# MARLEY SPOON



## BBQ Spice-Rubbed Steak

with Ranch Oven Fries & Wedge Salad



30-40min



2 Servings

Steak gets a dusting of sweet and tangy BBQ-spice before being seared in a hot skillet producing a flavorful, crusty exterior. The steaks are paired with crisp ranch coated potato wedges and a romaine wedge salad that is drizzled with creamy dressing.



## What we send

- 2 sirloin steaks
- BBQ spice blend (use 2 tsp)
- 1 russet potato
- ranch seasoning (use 2¼ tsp)<sup>7</sup>
- 1 plum tomato
- 1 oz scallions
- 1 pkt sour cream<sup>7</sup>
- 1 romaine heart

## What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

## Tools

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

## Allergens

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

## Nutrition per serving

Calories 690kcal, Fat 42g, Carbs 50g, Protein 35g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Pat **steaks** dry, then rub all over with **2 teaspoons of the BBQ spice blend**. Scrub **potato**, then cut into ½-inch thick wedges. Transfer potatoes to a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**.



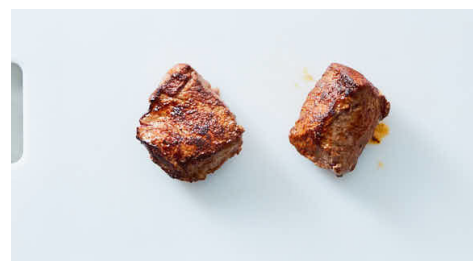
### 4. Season steaks

Season **steaks** all over with **salt** and **pepper**.



### 2. Roast potatoes

Roast **potatoes** on lower oven rack until tender and golden brown, 20-25 minutes. Remove from oven, then carefully toss with **1 teaspoon oil** and **2 teaspoons of the ranch seasoning**. Season to taste with **salt** and **pepper**.



### 5. Cook steaks

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks** and cook until deeply browned and medium-rare, 3-4 minutes per side. Transfer to a cutting board and let rest for 5 minutes.



### 3. Prep tomatoes & dressing

Meanwhile, core **tomato**, then finely chop. Trim **scallions**, then finely chop. In a small bowl, stir to combine **sour cream**, **¼ teaspoon ranch powder**, **1 teaspoon vinegar**, **a pinch of sugar**, and **1 tablespoon each of water and oil**. Stir in scallions and season to taste with **salt** and **pepper**.



### 6. Finish salad & serve

Halve **romaine** crosswise, then cut each piece in half lengthwise, keeping wedges intact. Thin **sour cream dressing** by adding **1 teaspoon water** at a time if needed to reach desired consistency. Sprinkle **tomatoes** over lettuce, then drizzle with **dressing**. Thinly slice **steaks**, if desired. Serve **steaks** with **ranch oven fries** and **wedge salad** alongside. Enjoy!