



Cast Iron Skillet Steak & Ranch Oven Fries

with Wedge Salad



30-40min



2 Servings

Upgrade your weeknight dinner game with a new spin on a classic. We season tender steaks with a sweet and tangy BBQ spice blend, then transfer them to a screaming hot cast-iron skillet. This heavy-bottomed skillet holds the heat allowing for a super flavorful, crusty exterior. Crisp ranch coated potato wedges and a wedge salad drizzled with creamy dressing are the perfect sides for this jazzed up steakhouse-style dinner.

What we send

- 10 oz sirloin steaks
- ¼ oz BBQ spice blend
- 1 russet potato
- ¼ oz ranch seasoning ⁷
- 1 plum tomato
- 1 oz scallions
- 1 pkt sour cream ⁷
- 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 630kcal, Fat 31g, Carbs 51g, Protein 41g



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 BBQ spice blend**. Let sit at room temperature until step 4. 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**.



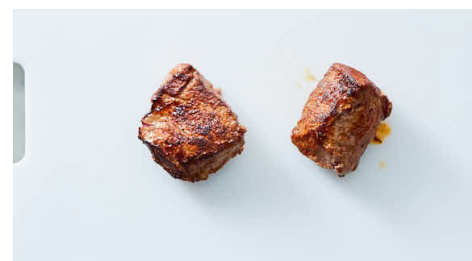
4. Season steaks

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 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 (or longer for desired doneness). 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!