



Seared Steak & Ranch Wedge

with BBQ-Spiced Sweet Potato Fries



30-40min



2 Servings

This dish takes a classic meat and potato dinner to next level goodness. Steak gets a dusting of salt and pepper before being seared in a hot skillet producing a flavorful, crusty exterior. The steaks are paired with zesty barbecue spiced sweet potato fries and a romaine wedge salad that is drizzled with ranch dressing.

What we send

- 2 sweet potatoes
- BBQ spice blend (use 1 Tbsp)
- garlic (use 1 large clove)
- 1 oz scallions
- 1 pkt ranch dressing ^{3,6,7}
- 1 romaine heart
- 2 sirloin steaks

What you need

- olive oil
- kosher salt & ground pepper

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 41g, Carbs 66g, Proteins 40g



1. Roast sweet potatoes

Preheat oven to 425°F with a rack in the upper third. Scrub **sweet potatoes**, then halve lengthwise and cut into ½-inch wedges. On a rimmed baking sheet, toss sweet potatoes with **1 tablespoon BBQ spice**, and **2 tablespoons oil**; season with **salt**. Roast on upper oven rack until golden brown and tender, about 25 minutes.



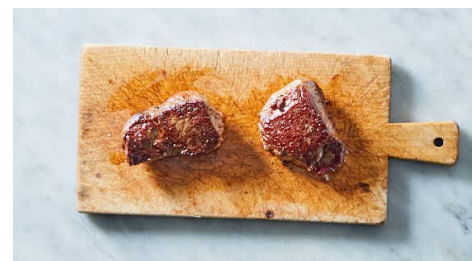
4. Prep steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**.



2. Prep ingredients

Coarsely chop **½ teaspoon garlic**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate.



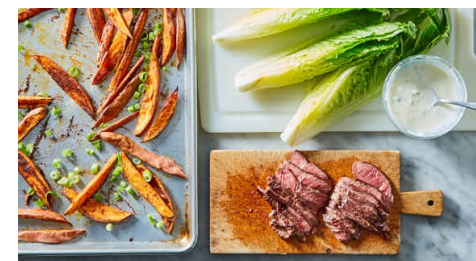
5. Cook steaks

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks** and cook until browned all over, 3–4 minutes per side for medium-rare (or longer for desired doneness). Transfer steaks to a cutting board and let rest for 5 minutes.



3. Prep salad

In a small bowl, whisk to combine **ranch dressing**, **chopped garlic**, **scallion whites** and **light greens**, and **several grinds of pepper**. Stir in **1 teaspoon water** as needed, to thin **dressing**. Trim stem end from **romaine**, then quarter lengthwise into long spears.



6. Finish & serve

Carefully toss **cooked sweet potatoes** directly on the baking sheet with **remaining scallion dark greens**. Thinly slice **steaks**, if desired. Spoon **some of the ranch dressing** over **romaine wedges**. Serve **steak** and **seasoned sweet potatoes** alongside **romaine** with **remaining ranch** on the side for dipping. Enjoy!