



Marinated Steak & Herbed Oven Fries

with Arugula Salad & Creamy Parmesan Dressing



20-30min



2 Servings

A sprinkle of Parmesan and Italian seasoning is a simple way to elevate roasted potatoes. The cheese browns in the oven, developing a deep nutty flavor and a delightful crispiness. We serve the oven-fries alongside marinated pan-seared steaks for an at-home steakhouse dinner.

What we send

- garlic
- 2 sirloin steaks
- 1½ oz Worcestershire ⁴
- 1 russet potato
- Italian seasoning (use 1 tsp)
- ¾ oz piece Parmesan ⁷
- 1 plum tomato
- 1 oz mayonnaise ^{3,6}
- 3 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

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.

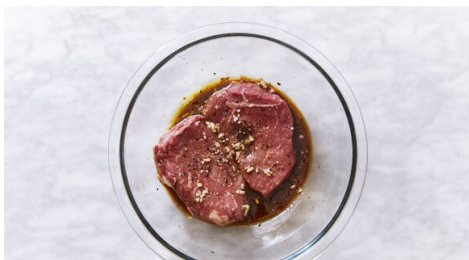
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 43g, Carbs 49g, Proteins 43g



1. Marinate steaks

Preheat oven to 450°F with a rack in the lower third. Finely chop **1 teaspoon garlic**. Pat **steaks** dry. In a medium bowl, combine **Worcestershire sauce**, **½ teaspoon of the chopped garlic**, **1 teaspoon oil**, and **a pinch each of salt and pepper**. Add steaks to **marinade**, turning to coat. Let sit at room temperature until step 5.



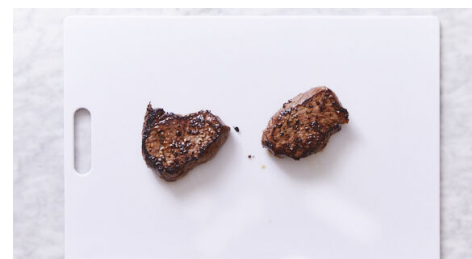
4. Prep salad & dressing

Core **tomato**, then finely chop. In a medium bowl, whisk to combine **mayonnaise**, **remaining chopped garlic and Parmesan**, **1 tablespoon oil**, and **1 teaspoon each of water and vinegar**. Season to taste with **salt and pepper**.



2. Prep potatoes

Scrub **potato**, halve crosswise, and cut lengthwise into ½-inch thick fries. On a rimmed baking sheet, toss with **1 tablespoon oil** and **1 teaspoon Italian seasoning**; season with **salt and pepper**.



5. Sear steaks

Remove **steaks** from **marinade** (discard marinade) and season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until 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. Roast potatoes

Roast **potatoes** on lower oven rack until tender and browned in spots, about 20 minutes. Meanwhile, finely grate **Parmesan**. Sprinkle half of the Parmesan over roasted potatoes, then return to lower oven rack and continue to roast until cheese is melted and browned in spots, about 2 minutes.



6. Finish & serve

Add **tomatoes** and **arugula** to bowl with **creamy Parmesan dressing** and toss to coat. Season to taste with **salt and pepper**. Thinly slice **steaks**, if desired. Serve **steak** alongside **potatoes** and **salad**. Enjoy!