

# DINNERLY



## Steak & Spinach Salad with Creamy Parmesan Dressing



under 20min



2 Servings

What better way to kick off the dreaded New Year resolution of eating 'healthier' than with a big ol' plate of steak (but also salad). Life is all about balance, and that's exactly what we're serving up: seared ranch steaks with a heaping side of spinach salad tossed in creamy Parmesan dressing. OMMMM feeling more balanced already. We've got you covered!



## WHAT WE SEND

- garlic
- ¾ oz Parmesan <sup>7</sup>
- ½ lb pkg ranch steaks
- ¼ oz pkt steak seasoning
- 1 mini French roll <sup>1</sup>
- 1 oz mayonnaise <sup>3,6</sup>
- 3 oz baby spinach

## WHAT YOU NEED

- olive oil
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- kosher salt & ground pepper
- butter <sup>7</sup>

## TOOLS

- box grater
- medium (10-inch) skillet

## ALLERGENS

Wheat (1), Egg (3), 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 520kcal, Fat 38g, Carbs 13g, Proteins 30g



### 1. Prep ingredients

Finely chop ½ **teaspoon** garlic.

Coarsely grate **Parmesan**, if necessary.

Pat **steaks** dry, then drizzle with **oil** and season each all over with ½ **teaspoon** **steak spice**.

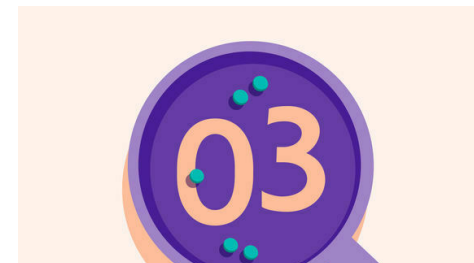
Cut **roll** into ½-inch pieces.



### 2. Make dressing

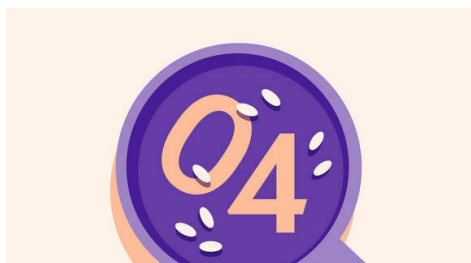
In a medium bowl, stir to combine **mayonnaise**, **chopped garlic**, ½ **tablespoon** **water**, ½ **teaspoon** **vinegar**, and **all but 1** **tablespoon** of the **Parmesan**. Season to taste with **salt** and **pepper**.

Set aside until step 5.



### 3. Toast croutons

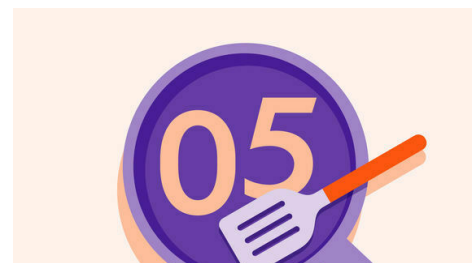
Heat 1 **tablespoon** **oil** in a medium skillet over medium. Add **chopped bread** and season with a **pinch** each of **salt** and **pepper**. Cook, stirring constantly, until toasted and golden all over, 2–3 minutes. Transfer **croutons** to a plate; reserve skillet.



### 4. Dress salad & cook steaks

Add **spinach** and **croutons** to bowl with **dressing**; tossing to combine.

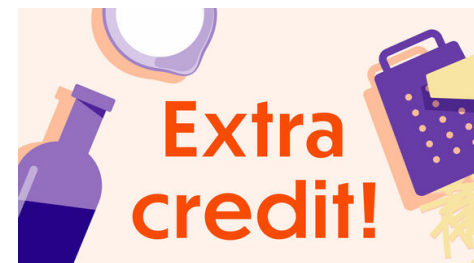
Heat ½ **tablespoon** **oil** in same skillet over medium-high. Add **steaks** to skillet; cooking until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board to rest while you prepare the sauce.



### 5. Make sauce & serve

Off the heat, add 3 **tablespoons** **water** and 1 **tablespoon** **butter** to skillet, swirling until butter is melted. Season to taste with **salt**.

Thinly slice steaks, if desired. Serve **steak** with **sauce** spooned over top and with **spinach salad** alongside. Sprinkle with **remaining Parmesan**. Enjoy!



### 6. Make ahead

Croutons can be cooked up to 2 days in advance as directed in step 3 or in the oven on a rimmed baking sheet at 350°F until golden and crisp, 6–8 minutes. Store in a covered container at room temperature.