

# DINNERLY

## Grilled BBQ Butter Steak DUPLICATE DO NOT USE

with Ranch Potato Salad



20-30min



2 Servings

### WHAT WE SEND

- ½ lb ranch steak
- ranch seasoning <sup>7</sup>
- BBQ spice blend
- 2 russet potatoes
- 1 oz scallions
- 2 oz mayonnaise <sup>3,6</sup>

### WHAT YOU NEED

- butter <sup>7</sup>
- olive oil
- kosher salt & ground pepper

### TOOLS

- grill, grill pan, or skillet
- medium saucepan

### ALLERGENS

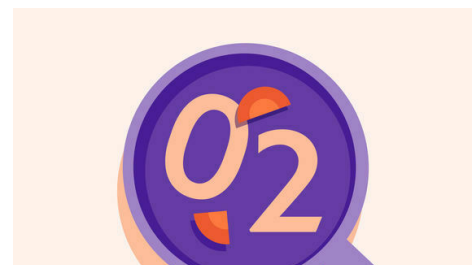
Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING



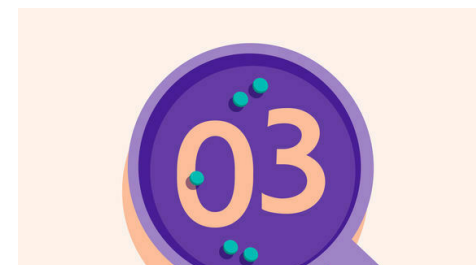
#### 1. Prep ingredients

Set aside 2 tablespoons butter to soften at room temperature. Scrub potatoes, then cut into ½-inch pieces.



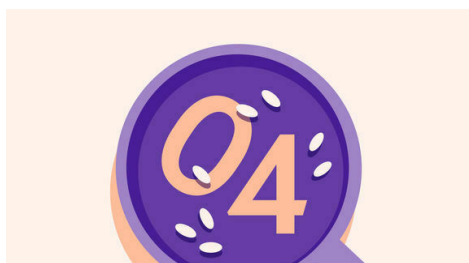
#### 2. Cook potatoes

Place potatoes in a medium saucepan with enough salted water to cover. Bring to a boil. Cook until just tender, 8-10 minutes. Drain; rinse with cold water.



#### 3. Dress potatoes

While potatoes cook, in a medium bowl, whisk to combine ranch powder, mayonnaise, 2 teaspoons vinegar, and a pinch each of salt and pepper. Toss drained potatoe swith dressing, stirring and slightly mashing potatoes, until combined. Place in freezer to chill while you cook the steaks.



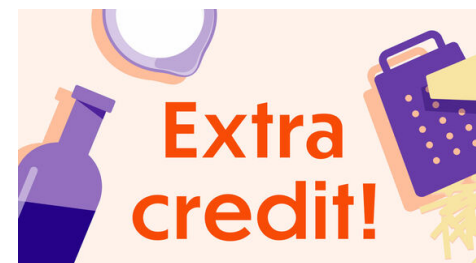
#### 4. Cook steaks

Preheat a grill or grill pan over medium-high. Pat steaks dry and season all over with salt and pepper. Add steaks and grill until well browned and medium-rare, 3-4 minutes per side (or longer for preferred doneness). Transfer to a cutting board to rest.



#### 5. Finish & serve

In a small bowl, stir to combine bbq spice and the softened butter. Season to taste with salt and pepper. Trim scallion ends, then thinly slice. Stir scallions into potato salad. Slice steak, then spoon or brush ranch butter over top. Slice steak, if desired, then serve steak and bbq butter with potato salad alongside. Enjoy!



#### 6.