

# DINNERLY



## Seared Steak & Garlic Butter with BBQ-Spiced Potatoes



30min



2 Servings

Why go out for dinner when you can have a steak night at home? There's no doubt that butter (and garlic) makes everything better, so we combined our love for the two and made a, wait for it... garlic butter! It creates a perfect topping for these seared steaks and roasted BBQ-spiced potatoes. It's so good, you'll question why you ever used to go out to eat in the first place. We've got you covered!

#### WHAT WE SEND

- 2 russet potatoes
- 1 bunch scallions
- garlic
- ½ lb pkg ranch steaks
- ¼ oz pkt BBQ spice blend

#### WHAT YOU NEED

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

#### TOOLS

- rimmed baking sheet
- large skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 640kcal, Fat 38g, Carbs 45g, Proteins 29g

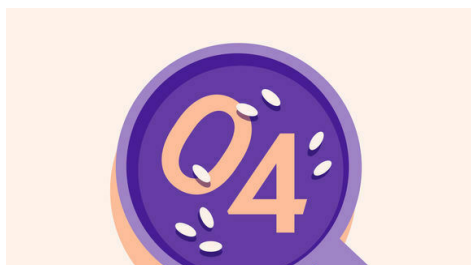


#### 1. Prep garlic butter

Preheat oven to 450°F with a rack in the center.

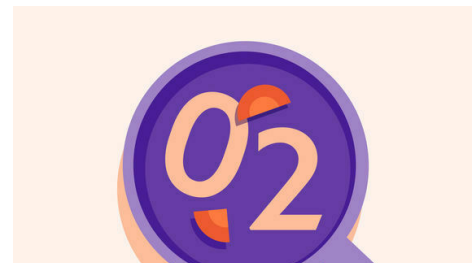
Scrub **potatoes**, then cut into ¾-inch pieces. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop **2 teaspoons garlic**.

Set aside **3 tablespoons butter** to soften at room temperature.



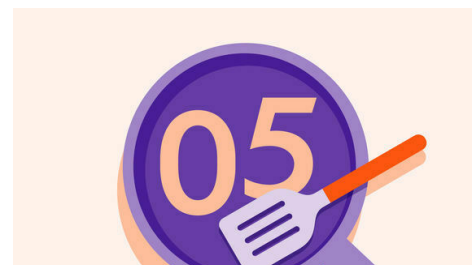
#### 4. Make garlic butter

In a small bowl, stir to combine **garlic** and **2 tablespoons of the softened butter**. Season to taste with **salt** and **pepper**.



#### 2. Roast potatoes

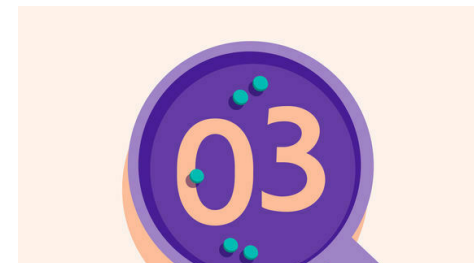
On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on center oven rack until tender and golden-brown, tossing halfway through cooking time, about 30 minutes.



#### 5. Finish & serve

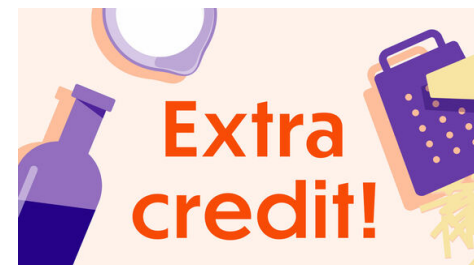
Once **potatoes** finish roasting, remove from oven and carefully toss directly on baking sheet with **BBQ spice blend**, **scallion whites** and **light greens**, and **remaining softened butter**. Slice **steak**, if desired, then spoon or brush **garlic butter** over top.

Serve **seared steak and garlic butter** with **BBQ potatoes** alongside. Garnish with **scallion dark greens**. Enjoy!



#### 3. Cook steaks

Pat **steaks** dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a large skillet over medium-high. Add steaks; cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



#### 6. Change it up!

We kept this one a classic meat and potato combo, but feel free to swap the russet potatoes for sweet potatoes or winter squash.