

DINNERLY



Low-Carb Smoky Paprika Steak with Broccoli & Ranch Cream Sauce



20-30min



2 Servings

Who said you have to go all the way to the steakhouse for a juicy, well-seasoned steak? Doing it at home is easy peasy, lemon squeezy (like, ready in half an hour easy). With a side of charred broccoli and a tangy ranch sauce, you've got yourself a keto-friendly weeknight staple. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- ½ lb pkg ranch steak
- ¼ oz pkt smoked paprika
- 1 oz pkt sour cream ⁷
- ¼ oz pkt ranch seasoning ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 420kcal, Fat 28g, Carbs 13g, Proteins 28g



1. Broil broccoli

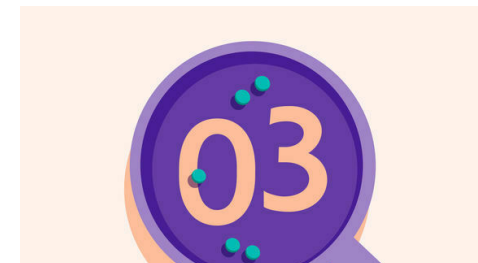
Preheat broiler with an oven rack placed in the top position.

Trim end from **broccoli** and cut into 1-inch florets. Toss with **2 tablespoons oil** on a rimmed baking sheet. Season with **a pinch each of salt and pepper**. Broil on upper oven rack until charred and tender, flipping halfway through cooking time, 7–9 minutes (watch carefully as broilers vary).



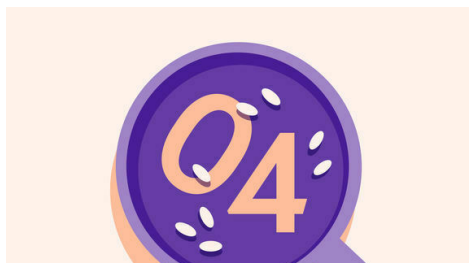
2. Prep steak

While **broccoli** cooks, pat **steaks** dry and season all over with **½ teaspoon each of smoked paprika** (or more depending on heat preference).



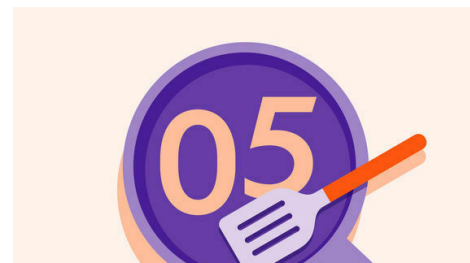
3. Sear steak

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



4. Make sauce

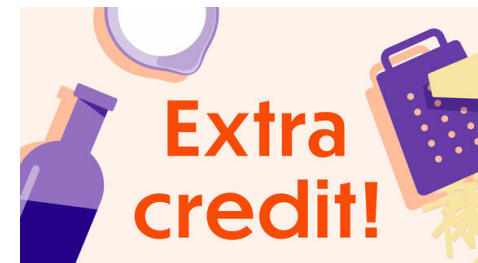
In a small bowl, whisk to combine **all of the sour cream, ranch seasoning**, and **2 teaspoons water**. Season to taste with **salt and pepper**.



5. Finish & serve

Slice **steaks**, if desired.

Serve **smoky paprika steak** with **broccoli** alongside and **ranch cream sauce** drizzled over top. Enjoy!



6. Level it up

Take this smoky paprika steak to the next level by adding a fresh side salad. Quarter tomatoes, tear crunchy romaine leaves, and even add in some croutons. This will go great with the ranch cream sauce!