



## Steak Frites with Hollandaise Sauce, Truffle Fries & Spinach Salad



40-50min



2 Servings

Who needs to go to a stuffy steakhouse when you can tuck into a restaurant-style meal in the comfort of your home! Here we pair pan-roasted sirloin steaks coated in savory steak seasoning with crispy truffle-dusted oven fries and a baby spinach salad. A ready-to-heat hollandaise sauce for draping over the steak (and for dipping the fries!) takes this meal to the next level—and it couldn't be easier to prepare.



## What we send

- 2 (½ lb) russet potatoes
- ¼ oz truffle dust
- 10 oz pkg sirloin steaks
- ¼ oz steak seasoning
- 3 oz hollandaise sauce <sup>3,4,7</sup>
- 3 oz baby spinach

## What you need

- olive oil
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

## Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- microwave

## Allergens

Wheat (1), Egg (3), Fish (4), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 770kcal, Fat 45g, Carbs 51g, Proteins 41g



### 1. Prep potatoes

Preheat oven to 450°F with a rimmed baking sheet on the lower oven rack. Scrub **potatoes**; cut into ¼-inch thick fries. In a large bowl, toss potatoes with **2 tablespoons each of oil and flour**; season with **salt** and **pepper**.



### 2. Cook fries

Carefully place **potatoes** on preheated baking sheet. Bake until tender and golden brown, about 30 minutes, flipping potatoes after 20-25 minutes. Once **fries** are cooked, immediately toss with **1 teaspoon truffle dust** (use more if desired).



### 3. Season steaks

Pat **steaks** dry, then season all over with **1½ teaspoons steak seasoning**. Heat **1 tablespoon oil** in a heavy medium skillet (preferably cast-iron) over medium-high.



### 4. Cook steaks

Add **steaks** to skillet and cook until lightly charred and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board to rest.



### 5. Warm hollandaise

While steaks rest, in a small microwave-safe bowl, microwave **hollandaise sauce** in 30 second increments until warm, stirring in between.



### 6. Finish & serve

In a large bowl, toss **spinach** with **1 teaspoon oil**, **½ teaspoon vinegar**, and **¼ teaspoon each of salt and pepper**. Thinly slice **steaks** if desired. Serve **steaks** with **hollandaise**, **fries**, and **spinach salad**. Enjoy!