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Steakhouse Dinner

with Cottage Fries and Wedge Salad



20-30min



2 Servings

Steakhouse dinners mean a perfectly cooked, sumptuous steak, some sort of crispy, fried potatoes, and a classic wedge salad. This dinner ticks all of those boxes, but instead of fussy french fries, we went with cottage fries—sliced into rounds and crisped up in a hot skillet. The classic wedge salad, complete with a creamy dressing and crunchy sliced radishes is a refreshing side. Cook, relax, ...

What we send

- russet potatoes
- garlic
- green leaf lettuce
- sirloin steak
- radish
- scallions

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

- colander
- medium saucepan
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 732.0kcal, Fat 41.9g, Proteins 39.7g, Carbs 51.4g



1. Season steaks

Preheat oven to 325°F with a rack in the center position. Bring a medium saucepan of **salted water** to a boil. Pat **steaks** dry and rub with **oil**. Season with $\frac{1}{2}$ **teaspoon salt** and **several coarse grinds of pepper** and let sit until step 6.



4. Crisp potatoes

Heat **2 tablespoons oil** in a medium cast-iron skillet over high until shimmering. Add **potatoes** in a single layer and cook, turning once, until golden and crisp, about 5 minutes total. Transfer to a baking sheet and keep warm in the oven.



2. Prep cottage fries

Scrub **potatoes** and cut into $\frac{1}{2}$ - $\frac{3}{4}$ -inch rounds (no need to peel). Add potatoes to boiling water and cook until just tender when pierced with a knife, 8-10 minutes. Drain and return to saucepan. Gently shake saucepan over medium heat until dry, about 1 minute. Remove from heat.



5. Cook steaks

Pour off fat and wipe out skillet. Add **steaks** to skillet and cook over medium heat, turning once or twice, until lightly charred, 6-8 minutes for medium-rare, or longer for thicker steaks. Add **Worcestershire sauce** and cook, turning steaks until glazed and liquid is nearly evaporated, about 1 minute. Transfer to a cutting board and let rest for 5 minutes.



3. Make dressing, prep salad

Peel and grate **1 small garlic clove** into a small bowl. Add **all of the sour cream**, **1 tablespoon each vinegar and oil**, **1 teaspoon water**, and $\frac{1}{4}$ **teaspoon each salt and coarsely ground pepper**. Trim **radishes**; thinly slice. Halve **lettuce** lengthwise. Cut one half in half lengthwise (save the rest for own use). Trim ends from **scallions**; thinly slice on an angle.



6. Finish & serve

Place a **lettuce wedge** on each plate and drizzle with **dressing**. Scatter **radishes** and **scallions** on top. Slice **steak**, if desired, and serve **cottage fries** alongside. Pour **any accumulated steak juices** over top. Enjoy!