



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Sumac and Aleppo Grilled Steak Smooshed Potatoes and Bacon Wedge Salad with House Ranch Dressing

Ingredients

Sumac & Aleppo Chili Steak

Cascade Farm Steak, Aleppo Chili, Sumac, Onion Powder, Olive Oil, Salt, Pepper

Smooshed Potatoes

Yellow Potatoes, Olive Oil, Salt, Pepper

Ranch Dressing

Buttermilk, Sour Cream, Mayo, Dill, Chive, Parsley, Honey, Lemon, Salt, Pepper

Produce

Living Lettuce

Bacon

CAL 648
FAT 27g | CHO 66g | PRO 38g

Directions

Preheat the oven to 400 and cover a baking sheet with foil.

Place potatoes, steak and bacon on a baking sheet and place in the oven, on the middle rack for 10 minutes. Turn and cook another 5 minutes, or until steak is done.

NOTE: If you ordered a 2 or 4 serving dinner you potatoes, meat and bacon are in an oven safe dish together. Remove the lid, cover with foil and bake 10-20 minutes.

Rinse and dry lettuce, slice into wedges, place onto the dinner plate, top with a bacon slice per person, then finish with ranch dressing.

Slice steak thinly against the grain and plate with the salad and potatoes.