



# Roasted Garlic Crusted Steak with Lyonnaise Potatoes

AND FRESH TOMATO ROSEMARY SAUCE

Classic



## Prep & Cook Time

50-60 MIN

## Cook Within

6 DAYS

## Difficulty Level

EXPERT

## Spice Level

NOT SPICY

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Mixing Bowl

## Ingredients

- .6 oz. Butter
  - 4 oz. Grape Tomatoes
  - 1 Roma Tomato
  - 1 Rosemary Sprig
  - 1 Yellow Onion
  - 2 Tbsp. Italian Panko Blend
  - 4 Garlic Cloves
  - 2 Russet Potatoes
  - 1 tsp. Steak Seasoning
- ### Customize It Options
- 12 oz. Sirloin Steaks
  - 12 oz. Boneless Skinless Chicken Breasts

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/15452](http://www.homechef.com/15452)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and generously coat with cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as sirloin steaks in Steps 2, 3, and 4, searing until browned on one side, 2-3 minutes, then transferring to baking sheet, seared side up, adding **topping**, and roasting until chicken reaches minimum internal temperature, 8-10 minutes.



### 2. Prepare the Ingredients

- Halve **grape tomatoes**.
- Core **Roma tomato** and cut into 1/4" dice.
- Stem and mince **rosemary**.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.



### 4. Finish the Steak and Vegetables

- Carefully remove baking sheet from oven and push vegetables to one side. *Baking sheet will be hot! Use a utensil.*
- Transfer **steaks**, seared side up, to empty half of baking sheet. Top steaks evenly with **garlic crust**. Wipe pan clean and reserve.
- Roast in hot oven until **potatoes** are lightly browned and steaks reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Carefully remove from oven. Rest, 3 minutes.
- While steaks and vegetables roast, make sauce.



### 1. Roast the Garlic and Vegetables

- Place **garlic** on a piece of foil and drizzle with 1 tsp. **olive oil**. Form a foil pouch around garlic.
- Halve **potatoes** lengthwise and cut into 1/4" half-moons.
- Halve and peel **onion**. Cut halves into 1/2" slices.
- Place potatoes and onion on prepared baking sheet and toss with 1 Tbsp. olive oil, **steak seasoning blend**, 1/4 tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into vegetables.
- Spread into a single layer. Place baking sheet in hot oven and garlic pouch on oven rack, opening side up. Roast until tender, 20-25 minutes.
- While garlic and vegetables roast, continue recipe.



### 3. Sear Steaks and Prepare Garlic Crust

- Place a medium non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil** and **steaks** to hot pan. Sear undisturbed until browned, 2-3 minutes on one side.
- Remove from burner.
- After 20-25 minutes, remove garlic pouch from oven. Open carefully and transfer garlic to a mixing bowl. Add 1 tsp. **olive oil**, **panko**, and a pinch of **salt** and mash until combined. Set aside.



### 5. Make Sauce and Finish Dish

- Return pan used to sear steaks to medium-high heat.
- Add 1 tsp. **olive oil**, **grape tomatoes**, **Roma tomatoes**, and a pinch of **salt** to hot pan. Stir often until tomatoes are tender and begin releasing juices, 3-4 minutes.
- Add 1 tsp. **rosemary** and stir often until aromatic, 60-90 seconds.
- Remove from burner. Stir in **butter**.
- Plate dish as pictured on front of card, topping sauce with **steak**. Bon appétit!