



# Sirloin and Lemon Alfredo Sauce

WITH BACON BROCCOLI AND POTATOES

Culinary Collection



**Prep & Cook Time**  
35-45 MIN

**Cook Within**  
6 DAYS

**You Will Need**  
Olive Oil, Salt, Pepper, Cooking Spray  
Medium Non-Stick Pan, Baking Sheet, Large Non-Stick Pan

**Ingredients**  
1 tsp. Garlic Pepper  
2 Garlic Cloves  
1 Lemon  
4 fl. oz. Cream Sauce Base  
½ oz. Shredded Parmesan Cheese  
8 oz. Broccoli Florets  
.8 oz. Bacon Bits  
11 oz. Red Potatoes

**Difficulty Level**  
EXPERT

**Spice Level**  
NOT SPICY

**Customize It Options**  
12 oz. Sirloin Steaks  
12 oz. Filets Mignon  
16 oz. USDA Choice New York Strip Steak  
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/21977](http://www.homechef.com/21977)

\*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 cooking spray
- Refer to minimum internal temperature chart on front of card for your protein



### 1. Roast the Potatoes

- Cut **potatoes** into 1" dice.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, **garlic pepper**, and ¼ tsp. **salt**. Spread into a single layer.
- Roast in hot oven until tender and browned, 20-25 minutes, flipping once halfway through.
- While potatoes roast, continue recipe.

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as sirloin steaks in Steps 2 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon** or **NY strip steak**, follow same instructions as sirloin steaks in Steps 2 and 3, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



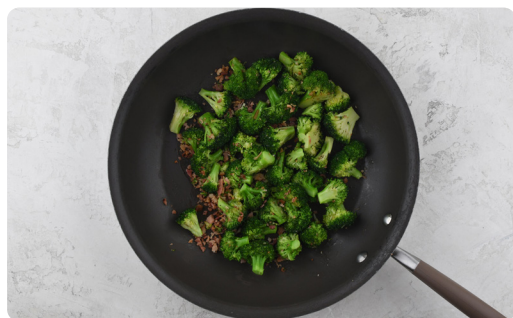
### 2. Prepare the Ingredients

- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Cut **broccoli** into bite-sized pieces.
- Mince **garlic**.
- Pat **steaks** dry and season both sides with a pinch of **salt** and ¼ tsp. **pepper**.



### 3. Cook the Steaks

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **steaks** to hot pan and cook until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove from burner. Transfer to a plate and tent with foil. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While steaks cook, continue recipe.



### 4. Cook the Broccoli

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **broccoli** to hot pan and stir occasionally, 1 minute.
- After 1 minute, add ¼ cup **water**, a pinch of **salt**, and a pinch of **pepper**. Cover and cook until water is almost completely evaporated, 5-6 minutes.
- Uncover and add **bacon**. Stir occasionally until tender, but still crisp, 2-4 minutes.
- Remove from burner.



### 5. Make Sauce and Finish Dish

- Return pan used to cook steaks to medium-high heat and add 1 tsp. **olive oil**. Add **garlic** to hot pan and stir occasionally until fragrant, 30-60 seconds.
- Add **cream base**, **cheese**, a pinch of **pepper**, and 1 Tbsp. **lemon juice**. Stir often until sauce has slightly thickened, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **steak** with sauce and squeezing **lemon wedges** (to taste) over **broccoli**. Bon appétit!