



# Steak Pizzaiola

WITH FRESH GRAPE TOMATOES

Meal Kit



**RACHAELRAY**  
RECIPE

**Prep & Cook Time**  
20-30 MIN

**Cook Within**  
6 DAYS

**You Will Need**

Olive Oil, Salt, Pepper  
Colander, Medium Pot, Large  
Non-Stick Pan

**Ingredients**

- 5 oz. Spaghetti
- .125 oz. Oregano
- 2 tsp. Mirepoix Broth Concentrate
- 4 oz. Grape Tomatoes
- 2 Garlic Cloves
- 1 oz. Black Olives
- ¼ oz. Capers
- 1 Tbsp. Tomato Puree
- 12 oz. Sirloin Steaks
- 2 oz. White Cooking Wine

**Difficulty Level**  
INTERMEDIATE

**Spice Level**  
NOT SPICY

**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.



*Delish!*

View nutritional information at [www.homechef.com/22129](http://www.homechef.com/22129)

\*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 sesame, 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
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **tomato sauce**
- Refer to minimum internal temperature chart on front of card for your protein

## Rachael's Tip

If you have some fresh basil on hand, tear or slice a few leaves and top your finished dish with it.



### 1. Prepare the Ingredients

- Stem and mince **oregano**.
- Mince **garlic**.
- Halve **tomatoes**.
- Halve **olives**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



### 2. Cook the Steaks

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and sear undisturbed 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. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While steaks cook, continue recipe.



### 3. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 5-7 minutes.
- Reserve 1 cup **pasta cooking water**. Drain in a colander and set aside.



### 4. Make the Sauce

- Return pan used to cook steaks to medium heat. Add 2 tsp. **olive oil**, **garlic**, **olives**, and **capers** to hot pan and cook until fragrant, 30-60 seconds.
- Add **tomato puree** and stir until darkened, 1-2 minutes.
- Add **white wine** and cook until liquid is reduced by half. Then add **tomatoes**, **mirepoix base**, half the **pasta cooking water**, ¼ tsp. **salt**, and **oregano** and bring to a simmer.
- Once simmering, cook until tomatoes soften and sauce is slightly thickened, 3-4 minutes.



### 5. Finish Pasta and Finish Dish

- Reserve 2 Tbsp. finished **tomato sauce**.
- Transfer **pasta** to pan with remaining sauce and toss to coat. *If too thick, add remaining **pasta cooking water**, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.
- Plate dish as pictured on front of card, slicing **steak**, if desired, and topping with reserved tomato sauce. Buon appetito!