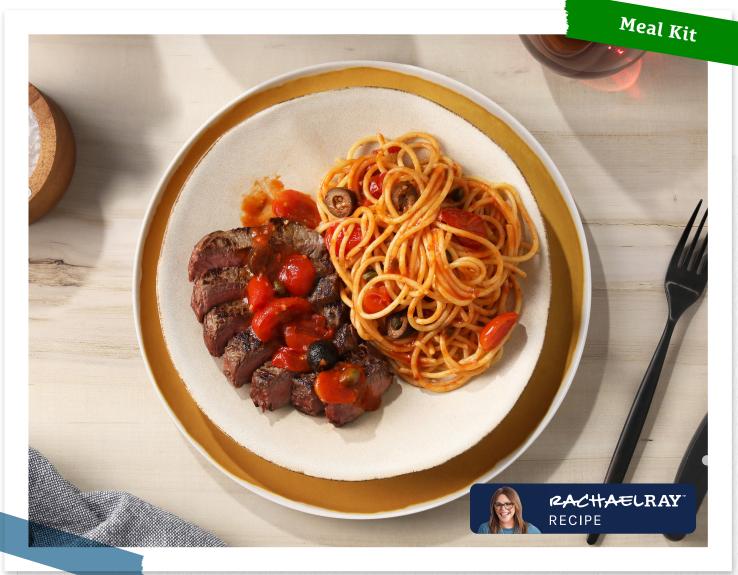


# Steak Pizzaiola

WITH FRESH GRAPE TOMATOES



Prep & Cook Time 20-30 MIN

6 DAYS

You Will Need

**Difficulty Level** INTERMEDIATE

Spice Level **NOT SPICY** 

**Cook Within** 

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



### 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.

# Ingredients

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

2 oz. White Cooking Wine



### View nutritional information at www.homechef.com/22129

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.

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

#### **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



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



## 2. Cook the Steaks

- Place a large non-stick pan over medium-high heat and add 2 tsp.
- Add steaks to hot pan and sear undisturbed until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-
- 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.



### 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, 1/4 tsp. salt, and oregano and bring to a simmer.
- Once simmering, cook until tomatoes soften and sauce is slightly thickened, 3-4 minutes.



### 1. Prepare the Ingredients

- · Stem and mince oregano.
- · Mince garlic.
- · Halve tomatoes.
- Halve olives.
- Pat steaks dry, and season both sides with 1/4 tsp. salt and a pinch of pepper.



#### 3. Cook the Pasta

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



### 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!

