



NUTRITION *per serving* 73g carbohydrates 22g fat 61g protein 1148mg sodium



Calories
727



Prep & Cook Time
30-40 min.



Cook Within
6 days



Difficulty
Intermediate



Spice Level
Medium



GRILLING SERIES

Sirloin Steak and Shishito Pepper Skewers

with miso-glazed fingerling potatoes

IN YOUR BOX

2 Sirloin Steaks
2 fl. oz. Tonkatsu Sauce
6 Wooden Skewers
12 oz. Fingerling Potatoes
2 Green Onions
1 ½ oz. Shishito Peppers
1 Red Onion
2 Tbsp. Miso Paste
.9 oz. Butter
½ oz. Light Brown Sugar

CONTAINS: milk, wheat, soy

IN YOUR KITCHEN

Cooking Spray
Baking Sheet
Mixing Bowl
Grill Pan or Outdoor Grill
Medium Non-Stick Pan

www.homechef.com/2411

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil

WHILE YOU COOK

- Color changes in vacuum-packaged red meat from red to reddish-brown are normal, as a result of a naturally occurring chemical reaction called oxidation. Use your judgment! Please don't cook protein if you notice an odor, a glassy sheen, or unusual stickiness.

FROM THE CHEF

Shishito peppers are prized for their tender texture and gentle smokiness. They are usually mild, but about one in ten have a heat comparable to a jalapeño.

Did you know...

The word “shishito” comes from the Japanese word for lion (shishi) and the word for chili pepper (togarashi). The jungle cat reference came from the bulbous end of the pepper; some thought it looked like a lion's head.



1

Marinate the Steaks

Pat **steaks** dry, and cut into 1” dice. Combine **tonkatsu sauce** and steak pieces in a mixing bowl. Set aside to marinate at least 15 minutes.



2

Prepare the Ingredients

Soak **skewers** in water at least 5 minutes to prevent burning. Halve **fingerling potatoes** lengthwise. Trim and thinly slice **green onions** on an angle. Halve **shishito peppers** lengthwise. Peel and cut **red onion** into pieces large enough to skewer. Preheat grill or grill pan to medium-high heat.



3

Make the Miso Butter

Place a medium non-stick pan over low heat. Add **miso paste**, **butter**, and **brown sugar** to hot pan. Cook, stirring constantly, until melted, 3-5 minutes.



4

Roast the Potatoes

Add **potato halves** to **miso butter** in pan. Coat thoroughly and transfer potatoes to prepared baking sheet, flat-side down. Spread into a single layer and roast until tender and browned, 15-20 minutes. Remove from oven, loosely cover with foil, and set aside. While potatoes roast, cook skewers.



5

Assemble and Cook the Skewers

After steak has marinated, alternate threading **steak pieces**, **red onion slices**, and **shishito pepper pieces** on each **skewer**. Lightly coat the grill pan or grill with **cooking spray**. Place skewers on hot grill and cook until onions and peppers are slightly charred and steak pieces reach a minimum internal temperature of 145 degrees, 3-4 minutes per side.



6

Plate the Dish

Place **three skewers** on a plate. Arrange a serving of **roasted potatoes** next to skewers. Garnish with **green onions**.