

# SEARED SIRLOIN WITH LEMON-BASIL PECORINO CREAM

Served with Roasted Peppers and Potatoes



Pecorino is a hard Italian sheep's milk cheese that plays second fiddle to its big brother, Parmesan. Well no more! It's about time that pecorino step up and rock the mic with nutty, salty flavor, and the distinctive bite that only sheep's milk can bring. When Pecorino is added to rich cream, fragrant basil and bright lemon, you end up with a sauce that simply lays waste to all sauces before it. Oh, lemon-basil Pecorino cream, you are a mighty and merciful sauce—allow us to dip our steak and drag our roasted potatoes through your wondrous being.

## OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



MILD



DAYS BEST COOKED BY

## NUTRITION

Calories: 763  
Carbohydrates: 68g  
Fat: 32g  
Protein: 75g  
Sodium: 1146mg  
*per serving*

## DIETARY



GLUTEN-FREE



NUT-FREE



SOY-FREE

## DRINK PAIRING

Pinot Grigio  
Prosecco  
Italian Beer

## INGREDIENTS

1 oz. Basil  
1 ½ oz. Spinach  
1 Piece Shallot  
2 Piece Russet Potatoes  
1 Piece Lemon  
1 Piece Red Bell Pepper  
2 Piece Sirloin Steaks  
8 oz. Evaporated Milk, Canned  
1 oz. Pecorino Cheese, grated  
2 Tbsp. Butter

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper

## EQUIPMENT

Baking Sheet  
Mixing Bowl  
Medium Pan  
Blender/Food Processor/  
Immersion Blender

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## Prepare the Vegetables

Preheat oven to 375 degrees. Prepare a baking sheet with foil. Rinse **basil, spinach, shallot, potatoes, lemon,** and **red bell pepper**. Reserve a few leaves of basil for garnish and rough chop the rest. Rough chop the spinach. Mince shallot. Cut potatoes into large dice. Zest and halve lemon. Core red pepper, cut out the white membrane, and cut into large dice.

## Roast Potatoes and Peppers

Place diced **potatoes** and **peppers** into a mixing bowl and toss with 1 Tbsp. olive oil. Season with a pinch of **salt** and **pepper** and spread on prepared baking sheet. Roast in oven for 25-30 minutes, or until potatoes are fully cooked and can be pierced easily with a knife.

## Cook the Steaks

Place a medium pan over medium-high heat. Season **steaks** on both sides with **salt** and **pepper**. When pan is hot, add 1 tsp. olive oil and cook steaks for 3-5 minutes on each side, until cooked to your liking, or an internal temperature of 145 degrees is reached. Remove from pan and let rest for 5 minutes to allow juices to redistribute themselves within the meat. Remember, resting meat = juicy meat.

## Make the Sauce

Wipe out pan used to cook the steaks and place back on medium-high heat. When hot add 1 tsp. **olive oil** and minced **shallots**. Saute for 1 minute, or until shallots are softened. Add evaporated **milk** and cook for 2-3 minutes, or until sauce begins to thicken slightly. Add **chopped basil** and **spinach** to pan. Add **pecorino cheese** to pan and cook for 1 minute, or until cheese has fully melted and incorporated into the sauce.

## Blend Sauce

Carefully pour the sauce into a blender or food processor. Blend on high for 1 minute, or until smooth. Add **butter** to blender and blend for another 30 seconds. Butter will enrich and slightly thicken sauce. Squeeze **lemon juice** into pan (to taste). Set aside.

## Plate the Dish

Arrange a serving of **roasted potatoes** and **peppers** and a **steak** on each plate, spooning sauce over. Garnish with **lemon zest**.