

# Parmesan-Crusted Sirloin

With Balsamic-Thyme Onions, Roasted Potatoes, and Charred Snap Peas



Feeling fancy tonight? We make it easy to cook like a five star chef with the building blocks of a delicious dinner; a crusty, umami-rich Parmesan and panko crust crowns perfectly seared sirloin steak. It's then nestled in a bed of creamy potatoes, charred snap peas, and savory balsamic onions. You pulled out all the stops, so enjoy every last bite.

## OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



DAYS BEST COOKED BY

## NUTRITION

Calories: 854  
Carbohydrates: 54g  
Fat: 41g  
Protein: 66g  
Sodium: 737mg  
*per serving*

## DIETARY



NUT-FREE

## DRINK PAIRING

This dish is full of bold, rich flavors like the Parmesan and balsamic onions. Grab a glass of a bold and complex wine like an aged Chianti or Barolo, and eat this meal in style.



## INGREDIENTS

8 oz. Red Potatoes  
1 Yellow Onion  
4 oz. Sugar Snap Peas  
4 Parsley Sprigs  
4 Thyme Sprigs  
1 Tbsp. Butter  
⅓ Cup Panko Breadcrumbs  
1 oz. Grated Parmesan Cheese  
2 Sirloin Steaks  
2 Tbsp. Balsamic Vinegar



## Prepare the Ingredients

Preheat oven to 375 degrees and prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Quarter **potatoes**. Peel and halve onion. Slice **onion** into thin strips (julienne). Remove any strings from **snap peas**. Stem and mince **parsley**.



## Cook Potatoes

Arrange **potatoes** and half of the **thyme sprigs** in single layer on prepared baking sheet. Drizzle with **olive oil** and season with a pinch of **salt and pepper**. Roast in oven for 20 minutes or until fork tender. Remove thyme sprigs and transfer potatoes to a plate.

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper



## Make Parmesan Crust

Melt **butter** in microwave or in a small pan. Combine in mixing bowl with **panko breadcrumbs**, **Parmesan**, and a pinch of **salt and pepper**. Mix well and set aside.

## EQUIPMENT

Baking Sheet  
Mixing Bowl  
Medium Oven-Safe Pan  
Medium Pan



## Cook Steaks

Rinse **sirloin steaks**, pat dry, and season with a pinch of **salt and pepper**. Heat 2 tsp. **olive oil** in an oven-safe pan over high heat and sear on the first side for 2-3 minutes. Flip and sear second side for 2 more minutes. Flip back onto first side and top with **Parmesan-panko mixture**. Transfer pan to oven and continue cooking for 4-5 more minutes until crust is golden brown and a minimum internal temperature of 145 degrees is reached. Remove steaks to plate and rest.

## DID YOU KNOW?

Sirloin steaks come from the rear portion of the animal and offer a great combination of flavor and tenderness.



## Cook Onion and Snap Peas

Heat 1 tsp. **olive oil** in a medium pan over medium-high heat. Add **onions** and remaining **thyme sprigs** and stir frequently for 5 minutes. Add **balsamic vinegar** and pinch of **salt and pepper** and cook 4 minutes. *The natural sugars in balsamic will sweeten onions.* Transfer to plate, discarding thyme sprigs. Wipe pan clean and add 1 tsp. **olive oil** and **snap peas**. Cook, undisturbed, for 1 minute to char, then stir until fork tender, 3-4 minutes. Season with a pinch of **salt and pepper**.



## Plate the Dish

Arrange a serving of **potatoes** on plate with **onions** and **snap peas** next to them. Lean steak against **vegetables** and garnish plate with minced **parsley**.

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