



HOME CHEF

Sirloin Steak with Yukon-Red Pepper Hash

And Mustard-Herb Compound Butter



Julia Child once said, “With enough butter, anything is good.” If that “anything” happens to be sirloin steak, then “good” is not an adequate descriptor. We start by searing the steak, then roasting it in the oven and serving it with an over-the-top compound butter of Dijon mustard, honey, shallot, and parsley. Served against a hash of roasted Yukon Gold potatoes and red bell pepper, it’s rich, it’s decadent, and it’s steak night done right.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 678
Carbohydrates: 45g
Fat: 40g
Protein: 48g
Sodium: 450mg
per serving

DIETARY



GLUTEN-FREE



NUT-FREE



SOY-FREE

DRINK PAIRING

Steak and mustard go great with a glass of Grenache. If wine isn't your fancy, a dark ale pairs well here.

INGREDIENTS

3 Tbsp. Butter
1 Red Bell Pepper
1 Shallot
2 Carrots
10 oz. Yukon Potatoes
4 Parsley Sprigs
2 Sirloin Steaks
1 tsp. Honey
1 tsp. Dijon Mustard

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
Small Bowl
Medium Pan

DID YOU KNOW?

Yukon potatoes are a hybrid tuber created in Canada with a distinctive creamy, moist, and yellow flesh. This golden-hued flesh is responsible for naming this potato, and Yukon refers to the Yukon River in gold rush territory.



Prepare the Ingredients

Set **butter** out to soften. Preheat oven to 400 degrees and prepare a baking sheet with foil or use a non-stick baking sheet. Thoroughly rinse produce and pat dry. Stem, seed, and dice **red bell pepper** into 1" pieces. Peel and halve **shallot**. Slice half the shallot into thin strips (julienne) and finely dice the other half. Peel and cut **carrot** on an angle (bias) into ½" thick pieces. Scrub **Yukon potatoes** and cut into ½" rounds. Stem and mince **parsley**. Rinse **steaks** and pat dry.



Roast the Vegetables

Place **red pepper**, sliced **shallots** (reserve minced shallots for compound butter), **carrots**, and **Yukon potatoes** on baking sheet and toss with 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Roast about 25-30 minutes or until brown and fork-tender.



Make the Butter

Combine **butter**, **honey**, **minced shallots**, **minced parsley**, **mustard**, and a pinch of **salt and pepper** in a small bowl. Form into 2 discs about 1" wide and place on a plate in the freezer to harden.



Cook the Steaks

Warm 1 tsp. **olive oil** in a medium pan over medium-high heat. Season **steaks** with a pinch of **salt and pepper**. Cook steaks 4-5 minutes per side, or until a minimum internal temperature of 145 degrees is reached. Rest steaks for at least five minutes. *Resting meat allows the juices to redistribute themselves, resulting in a juicier steak.*



Plate the Dish

Arrange **roasted vegetables** on a plate and place a **steak** next to the vegetables. Top steaks with a disc of **mustard-herb butter**.

Discover more
recipes at
homechef.com