



HOME CHEF

Sirloin Steak with Red Pepper Steak Sauce

With Roasted Red Potatoes and Green Beans



Do steak night right with our pan-seared sirloin and crispy red potatoes. On second thought, do steak night right-est by adding this tangy, rich red pepper steak sauce spiked with our house seasoning. What gives this sauce that certain *je nais se quoi* is the marriage of tomatoes, roasted peppers, and Worcestershire sauce. Besides being the most mispronounced ingredient in the pantry, Worcestershire adds flavor that takes this sauce so over-the-top, pronunciation will be the last thing on your mind.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MILD



DAYS BEST COOKED BY

NUTRITION

Calories: 590
Carbohydrates: 49g
Fat: 18g
Protein: 59g
Sodium: 859mg
per serving

DIETARY



LOW CALORIE



DAIRY-FREE



GLUTEN-FREE



NUT-FREE



SOY-FREE

DRINK PAIRING

Roasted beef and a complex sauce need a complex drink to stand up to it. Try a Merlot or smoked porter.

INGREDIENTS

12 oz. Red Potatoes
3 Garlic Cloves
1 tsp. Dried Oregano
4 oz. Roasted Red Peppers
8 oz. Green Beans
2 Sirloin Steaks
5 oz. Tomato Sauce
¼ oz. Balsamic Vinegar
1 ½ Tbsp. Worcestershire Sauce
¼ oz. Honey
1 tsp. Steak Sauce Seasoning

WHAT YOU NEED

Olive Oil
Salt
Pepper
Cooking Spray

EQUIPMENT

Baking Sheet
Medium Pan

DID YOU KNOW?

Our steak sauce seasoning blend is made with 2 parts each garlic powder and granulated onion and 1 part chipotle powder.

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Roast the Potatoes

Preheat oven to 400 degrees. Prepare baking sheet with foil and **cooking spray**. Rinse and pat dry **potatoes**, then cut into ½” dice. Mince **garlic**. Place potatoes on prepared baking sheet and toss with 1 tsp. **olive oil**, ⅔ the **garlic**, half the **oregano**, and a pinch of **salt and pepper**. Place in oven and roast for 20 minutes (potatoes will finish cooking in a later step).



Prepare the Ingredients

Thoroughly rinse remaining produce and pat dry. Drain, rinse, and mince **roasted red pepper**. Trim ends off **green beans**. Rinse **sirloin steaks**, pat dry, and season both sides with a pinch of **salt and pepper**.



Cook the Green Beans

Remove potatoes from oven and toss with tongs to encourage even browning. At this point, potatoes should be lightly browned. Add **green beans** and toss with 1 tsp. **olive oil**, **remaining garlic**, **remaining oregano**, and a pinch of **salt and pepper**. Return to oven and roast for 8 minutes until potatoes are browned and green beans are bright green with a little bite.



Cook the Steaks

Heat 1 tsp. **olive oil** in a medium pan over medium heat. Add **steaks** to pan and cook 4 minutes per side until steaks reach a minimum internal temperature of 145 degrees. Remove steaks to a plate and loosely tent with foil. Allow to rest for at least 5 minutes. *Resting meat allows the juices to redistribute and results in a better final product.* No need to wipe pan clean.



Make the Sauce

Place pan used to sear steaks over medium-high heat and add 1 tsp. **olive oil** and **roasted red peppers**. Cook 5 minutes, stirring frequently. Add **tomato sauce**, **balsamic vinegar**, **Worcestershire sauce**, **honey**, and **steak sauce seasoning blend**. Bring sauce to a boil then reduce to a simmer. Simmer sauce for 3 minutes until you can draw a line in the pan with a spoon that stays for about 5 seconds.



Plate the Dish

Place a serving of **roasted potatoes** and **green beans** on two plates. Add a **steak** to each plate, then spoon **red pepper steak sauce** over steak.