



Roasted Garlic Butter Sirloin

WITH RED PEPPER PESTO RATATOUILLE

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil
Large Non-Stick Pan,
Microwave-Safe Bowl,
Medium Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 1 Yellow Bell Pepper
- 1 Zucchini
- ½ fl. oz. Garlic Aioli
- 1 tsp. Garlic Salt
- ¼ oz. Parsley
- 1 tsp. Steak Seasoning
- 1 oz. Red Pepper Pesto
- ¾ oz. Roasted Garlic & Herb Butter
- 4 oz. Grape Tomatoes
- **Customize It Options**
- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast
- 12 oz. Salmon Fillets

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/32861

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **parsley**
- Refer to minimum internal temperature chart on front of card for your protein

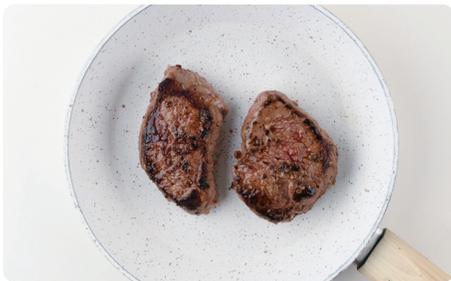


1. Prepare the Ingredients

- Trim **zucchini** ends, quarter, and cut into 1/2" dice. Zucchini quantity may vary, but total weight will remain the same. Don't worry; recipe instructions are not impacted.
- Remove stem, seeds, and ribs, and cut **bell pepper** into 1/2" dice.
- Halve **tomatoes**. If you receive one whole tomato instead, not to worry; simply core tomato, cut into 1/2" dice, and proceed with recipe instructions.
- Stem and mince **parsley**.

Customize It Instructions

- If using **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **salmon**, pat dry. Add salmon, skin-side up first, and cook until salmon reaches minimum internal temperature, 4-6 minutes per side.



2. Cook the Steaks

- Pat **steaks** dry and season both sides with **steak seasoning**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add steaks to hot pan and cook until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove from burner. Transfer steaks to a plate and cover with foil. Rest, 3 minutes.
- While steaks cook, continue recipe.



3. Start the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **bell peppers** to hot pan. Cook undisturbed, 3 minutes.



4. Finish the Vegetables

- After 3 minutes, add **zucchini** and **garlic salt** to hot pan. Stir occasionally until lightly browned and tender, 4-5 minutes.
- Add **tomatoes** and stir occasionally until tomatoes begin to burst, 2-3 minutes.
- Remove from burner. Stir in **pesto** and half the **parsley** (reserve remaining for garnish).



5. Make Sauce and Finish Dish

- Place **butter** in a microwave-safe bowl. Microwave uncovered until butter is melted, 15-30 seconds.
- Carefully remove from microwave.
- Whisk or stir **aioli** into melted butter until combined. *If sauce doesn't come together quickly, your butter may be too hot. Whisk or stir in 1 tsp. cold water at a time until sauce comes together.*
- Plate dish as pictured on front of card, topping **steak** with sauce and garnishing with remaining **parsley**. Slice steak, if desired. Bon appétit!