



NUTRITION per serving 43g carbohydrates 43g fat 51g protein 1593mg sodium



Calories
709



Prep & Cook Time
30-40 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Not Spicy



Sirloin Steak with Garlic-Chive Butter

with buttermilk biscuits and zucchini

IN YOUR BOX

2 Zucchini
2 Garlic Cloves
6 Chives
2 Sirloin Steaks
4 oz. Grape Tomatoes
3 oz. Buttermilk Biscuit Mix
.6 oz. Butter

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

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Baking Sheet
Mixing Bowl
Medium Non-Stick Pan

www.homechef.com/3378

BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **375 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil

WHILE YOU COOK

- ❑ **Heads Up!** Chives are used twice. Most are added to **butter**, and a pinch garnishes dish.

FROM THE CHEF

Be careful when cooking garlic in butter! Remove from burner when garlic turns light brown and is just aromatic. Residual heat will “carry-over” garlic to golden brown perfection.

Did you know...

“He who bears chives on his breath, Is safe from being kissed to death.” So wrote Roman Marcus Valerius Martialis in the year 80 A.D.. Being kissed to death seems medically impossible to us, but modern medicine has proved that chives are rich in vitamins A and C, calcium, and iron.



1

Prepare the Ingredients

Trim **zucchini** ends and cut on an angle into ½” slices. Mince **garlic**. Mince **chives**. Pat **steaks** dry, and season both sides with a pinch of **salt** and ¼ tsp. **pepper**.



2

Roast the Vegetables

Toss **zucchini** and **grape tomatoes** on prepared baking sheet with 2 tsp. **olive oil**, ¼ tsp. **pepper**, and a pinch of **salt**. Spread into a single layer on one side of baking sheet.



3

Make the Biscuits

Measure ¼ cup **water**. Combine **biscuit mix** and half the water in a mixing bowl. Add remaining water 1 Tbsp. at a time and mix together until a sticky dough forms. With wet hands, divide dough into four equally-sized balls and transfer to empty half of baking sheet. Spray each **biscuit** lightly with **cooking spray**. Roast until **vegetables** are tender and biscuits are golden brown, 15-18 minutes. While biscuits bake and vegetables roast, cook steaks.



4

Cook the Steaks

Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **steaks** to hot pan. Cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Transfer steaks to a plate and rest 5 minutes. Wipe pan clean and reserve.



5

Make the Garlic-Chive Butter

Return pan used to sear steaks to medium-low heat and add **garlic** and half the **butter** to hot pan. Cook until garlic is aromatic and turns light brown, 1 minute. Remove from burner and add **chives** (reserve a pinch for garnish), remaining butter, and a pinch of **salt**. Stir to combine. *Adding more butter after removing pan from burner will cool down melted butter and stop cooking process.*



6

Finish the Dish

Serve **steak** and **biscuits** on a plate and spoon melted **garlic-chive butter** over both. Top with reserved **chives**. Arrange roasted **vegetables** on side.