



#### In your box

- 1 Russet Potato
- 2 Garlic Cloves
- 2 Sirloin Steaks
- 8 oz. Broccoli Florets
- 5 ½ fl. oz. Tomato Juice
- ¾ fl. oz. Balsamic Glaze
- ¼ tsp. Red Pepper Flakes



## Sirloin Steak alla Modena

with potatoes and broccoli

NUTRITION per serving—Calories: 536, Carbohydrates: 45g, Fat: 21, Protein: 45g, Sodium: 1107mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**40-50 min.**

Cook Within  
**6 days**

Difficulty Level ● ● ○  
**Intermediate**

Spice Level ● ○ ○  
**Mild**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Medium Pot, Colander, Medium Non-Stick Pan

## 👑 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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

### Prepare Ingredients and Roast Broccoli

- Halve **potato** lengthwise and slice into ½” half-moons.
- Mince **garlic**.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**.
- Cut **broccoli** into large bite-sized pieces, if necessary.
- Toss broccoli with 2 tsp. **olive oil**, ¼ tsp. salt, and a pinch of pepper on prepared baking sheet. Spread into a single layer and roast until crisp tender and slightly charred, 13-16 minutes.
- While broccoli roasts, boil potato slices.



2

### Boil the Potato Slices

- Bring a medium pot with **potato slices** covered by **lightly salted water** to a boil.
- Reduce to a simmer and cook until easily pierced with a fork, 19-21 minutes.
- Drain in a colander and set aside in colander.
- Reserve pot; no need to wipe clean.
- While potato boils, cook steaks.



3

### Cook the Steaks

- Place a medium non-stick pan over medium heat.
- Add 1 tsp. **olive oil** and **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 4-8 minutes per side.
- Remove steaks to a plate. tent with foil, and rest at least 5 minutes.
- Wipe pan clean and reserve.



4

### Cook the Potato Slices

- Return pan used to cook steaks to medium-high heat.
- Add 1 Tbsp. **olive oil**, cooked **potato slices**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until potato slices begin to crisp and turn golden brown, 5-7 minutes.
- *Potato slices will begin to disintegrate in pan.*
- Remove from burner.



5

### Make the Sauce

- Add 1 tsp. **olive oil** and **garlic** to pot used to cook potato. Place over medium-high heat and cook until golden brown and aromatic, 30-90 seconds.
- Add **tomato juice** and **balsamic glaze** and stir occasionally until slightly thickened, 3-6 minutes.
- Add **red pepper flakes** (to taste) and remove from burner.
- Plate dish as pictured on front of card. Bon appétit!