



#### In your box

12 oz. Fingerling Potatoes  
1 oz. Butter  
8 oz. Brussels Sprouts  
2 Garlic Cloves  
12 oz. Sirloin Steaks  
1 fl. oz. Balsamic Glaze  
2 tsp. Beef Demi-Glace



## Sirloin Steak with Balsamic Sauce and fingerling potatoes and Brussels sprouts

NUTRITION per serving—Calories: 653, Carbohydrates: 48g, Fat: 34g, Protein: 43g, Sodium: 1207mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*Nutritional information may vary if you selected NY strip steak as your protein*

Prep & Cook Time  
30-40 min.

Cook Within  
6 days

Difficulty Level ● ● ●  
Expert

Spice Level 🌶️ 🌶️ 🌶️  
Not Spicy

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Large Oven-Safe Non-Stick Pan, 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



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### Start the Potatoes

- Halve **potatoes** lengthwise.
- Place a large oven-safe non-stick pan over medium heat. Add 2 tsp. **olive oil**, **potatoes**, and ¼ tsp. **salt** to hot pan. Cover, and stir occasionally until golden, 3-5 minutes.
- Uncover and place pan in hot oven. Roast until tender, 10-12 minutes.
- Carefully, stir **butter** into roasted potatoes until melted. Cover and set aside.
- While potatoes cook, start Brussels sprouts.



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### Start Brussels and Prepare Ingredients

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Place Brussels sprouts on one half of prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into Brussels sprouts.
- Spread into a single layer on their side. Roast, 8 minutes.
- *If using NY strip steak, roast 5 minutes.*
- Remove from oven.
- While Brussels sprouts roast, mince **garlic**.



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### Sear the Steaks

- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add **steaks** to hot pan. Sear undisturbed until browned, 2-3 minutes on one side.
- *If using NY strip steak, season same amount and sear 2-3 minutes on both sides.*
- Remove from burner.



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### Roast the Steaks and Brussels Sprouts

- Place **steaks**, seared side up, on empty half of baking sheet.
- Roast until Brussels sprouts are tender and steaks reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- *If using NY strip steak, place on baking sheet and bake in hot oven until steak reaches a minimum internal temperature of 145 degrees, 9-12 minutes.*
- Remove steaks from baking sheet and rest, 5 minutes.
- Reserve pan; no need to wipe clean.
- While steaks rest, make sauce.



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### Make the Sauce

- Return pan used to sear steaks to medium heat. Add 1 tsp. **olive oil** and **garlic** to hot pan. Cook until fragrant, 30-60 seconds.
- Add ¼ cup **water**, **balsamic glaze**, and **demi-glace**. Stir often until thickened, 2-3 minutes.
- Season with a pinch of **pepper** and remove from burner.
- *If using NY strip steak, halve before serving.*
- Plate dish as pictured on front of card, spooning **sauce** over **steak**. Bon appétit!