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.

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

30-40 min. 6 days  Expert  Not Spicy
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.

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.

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.

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.

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!