



- In your box**
- 1 oz. Butter
 - 4 oz. Orzo Pasta
 - 8 oz. Carrot
 - 12 oz. Sirloin Steaks
 - 1 oz. Grated Parmesan
 - 2 Tbsp. Basil Pesto



Sirloin Steak with Pesto Butter

with cacio e pepe orzo

NUTRITION per serving—Calories: 743, Carbohydrates: 53g, Fat: 38g, Protein: 50g, Sodium: 1425mg.
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 ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Baking Sheet, Wire-Mesh Strainer, Medium Non-Stick Pan, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Set **butter** on counter to soften
- Preheat oven to **400 degrees**
- Bring a medium pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter**



1

Prepare the Ingredients

- Peel, trim, and cut **carrot** into ¼" slices at an angle.
- In a mixing bowl, combine **pesto** and half the **butter** (reserve remaining for orzo). Set aside.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using NY strip steak season same amount.*



2

Roast the Carrot Slices

- Place **carrot slices** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into carrots.
- Spread into a single layer and roast in hot oven until tender, 15-17 minutes.
- While carrot slices roast, cook steaks.



3

Cook the Steaks

- Place a medium non-stick pan over medium-high heat. Add 2 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.
- *If using NY strip steak, use a medium oven-safe pan and sear 2-3 minutes on both sides. Place pan in oven and roast until steak reaches a minimum internal temperature of 145 degrees, 10-12 minutes.*
- Remove from burner. Remove steaks to a plate and rest at least 3 minutes.
- While steaks cook, make orzo.



4

Make the Orzo

- Add **orzo** to boiling water and cook until al dente, 4-5 minutes.
- Drain orzo in a wire-mesh strainer and return to pot. Stir in remaining **butter**, **Parmesan**, ½ tsp. **pepper**, and ¼ tsp. **salt** until combined.



5

Finish the Dish

- *If using NY strip steak, halve before serving.*
- Plate dish as pictured on front of card, topping each **steak** with a dollop of **pesto butter**. Bon appétit!