



#### In your box

¼ oz. Parsley  
2 Russet Potatoes  
1 Ear of Corn  
4 oz. Grape Tomatoes  
2 Sirloin Steaks  
1 fl. oz. Worcestershire Sauce  
.20 fl. oz. Tamari Soy Sauce  
2 Tbsp. Grainy Mustard



## London Broil Sirloin Steak

with potato salad and corn salsa

NUTRITION per serving—Calories: 611, Carbohydrates: 46g, Fat: 29g, Protein: 42g, Sodium: 1655mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**45-55 min.**

Cook Within  
**6 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level ● ● ●  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 3 Mixing Bowls, Medium Oven-Safe 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 **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **parsley**



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### Start Potatoes and Prepare Ingredients

- Quarter **potatoes** lengthwise and cut into ¼” pieces. Place on prepared baking sheet and toss with 1 Tbsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until tender and browned, 18-22 minutes.
- While potatoes roast, halve **tomatoes**.
- Peel husk off **corn** and carefully remove kernels from cob.
- Mince **parsley**, leaves and stems.



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### Marinate the Steak

- Combine **Worcestershire** and **soy sauce** in a mixing bowl.
- Pat **steaks** dry, and season both sides with a pinch of **salt** and **pepper**. Using a fork, poke each steak, 15-20 times per side. *Puncturing allows the marinade to penetrate the steaks more fully.*
- Place steaks in bowl with Worcestershire-soy sauce and marinate at least 15 minutes, flipping steaks every 5 minutes.
- While steak marinates, prepare salsa.



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### Make the Corn Salsa

- Place a medium oven-safe pan over medium-high heat.
- Add 1 tsp. **olive oil** and **corn** to hot pan and stir often until slightly charred, 2-3 minutes.
- Remove from burner. Transfer corn to another mixing bowl. Add **tomatoes**, half the **parsley** (reserve remaining for potato salad), 1 tsp. olive oil, ¼ tsp. **salt**, and a pinch of **pepper**. Stir to combine.
- Wipe pan clean and reserve.



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### Cook the Steak

- Return pan used to char corn to medium heat and add 2 tsp. **olive oil**. Remove **steaks** from **marinade**, letting excess drip off. Reserve marinade.
- Add steaks to hot pan and sear undisturbed until lightly browned, 2-3 minutes.
- Flip steaks, and pour reserved marinade over. Place pan in hot oven and roast until steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from oven and carefully spoon pan juices over steaks.
- While steaks roast, make potato salad.



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### Make the Potato Salad

- In another mixing bowl, combine cooked **potatoes**, **mustard**, remaining **parsley**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping **steaks** with **corn salsa**. Bon appétit!