





## Seared Sirloin Steaks

with Green Beans and Garlicky Rolls

 20-30min  2 Servings

You can't go wrong with a seared sirloin steak with a side of crisp-tender veggies. This particular version is destined to become a classic in your house thanks to the garlicky pan sauce that douses the steaks. Use the toasted whole wheat roll to sop up all of the saucy goodness with each bite. Cook, relax, and enjoy!

## What we send

- sirloin steak
- garlic
- packet turkey broth concentrate
- green beans
- sherry wine vinegar

## What you need

### Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Energy 595.0kcal, Fat 41.5g, Proteins 34.3g, Carbs 22.4g



### 1. Prep steaks

Pat **steaks** dry and transfer to a plate to rest at room temperature. Bring a medium saucepan of **salted water** to a boil.



### 4. Brown steaks

Season **steaks** with  $\frac{1}{2}$  **teaspoon each salt and pepper**. Sprinkle with **1 teaspoon flour**. Heat **2 teaspoons oil** in a heavy skillet, preferably cast-iron, over medium-high until shimmering. Add **steaks**. Cook until browned and medium-rare, 3-4 minutes per side. Transfer to cutting board. Preheat broiler, positioning top rack 6 inches from heat source.



### 2. Prep ingredients

Peel **2 large cloves garlic**; finely chop 1 clove; keep the 2nd whole. Whisk **turkey broth concentrate** into  $\frac{1}{2}$  **cup water**. Trim stem ends from **green beans**. Cut **rolls** in half; brush cut-sides with **oil** and place on a rimmed baking sheet.



### 5. Make pan sauce

Add **chopped garlic** to skillet. Cook, stirring frequently, until garlic is fragrant, about 30 seconds. Add **vinegar** and **turkey broth**. Cook, stirring frequently until **sauce** has reduced by  $\frac{2}{3}$ , about 3 minutes. Remove skillet from heat. Whisk in **butter**, 1 pat at time. Season to taste with **salt** and **pepper**.



### 3. Cook green beans

Add **green beans** to boiling water, and cook until crisp-tender, about 5 minutes. Drain well. Transfer to a medium bowl and toss with **1 teaspoon olive oil** and a **pinch each salt and pepper**.



### 6. Toast rolls & serve

Broil **rolls** until browned and crisp, 1-2 minutes (watch closely). Remove from oven. Rub toasted sides with **whole garlic clove**. Slice **steak** against the grain, transfer to plates, and spoon **sauce** over top. Serve with **green beans** and **rolls** alongside. Enjoy!