





## Rosemary Sirloin

with Orange Honey-Glazed Carrots

 30-40min  2 Servings

Steak night is brought to a whole new dimension of flavor with herbs and spices. Sirloin is perfumed with fresh, piney rosemary as it sears and is garnished with some of the fried, crunchy leaves. A simple carrot side dish is transformed with toasted cumin, almonds, and fresh parsley and coated in a simple and satisfying glaze of honey, orange juice and zest. Cook, relax, and enjoy!

## What we send

- orange
- slivered almonds <sup>15</sup>
- sirloin steaks
- cumins seeds
- carrots
- fresh parsley
- butter <sup>7</sup>
- fresh rosemary
- honey

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- skillet
- skillet

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

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 680kcal, Fat 35g, Carbs 40g, Proteins 43g



### 1. Prepare ingredients

Pat **steaks** dry. Peel **carrots** and cut into ½-inch thick slices on the diagonal. Pick **parsley leaves** from stems. Zest and juice the **orange**.



### 4. Glaze carrots

Add **cumin seeds** and cook until fragrant, 1-2 minutes. Add **honey**, **orange zest**, and **juice**. Bring to a simmer and cook until **carrots** are tender, about 5 minutes. Remove from heat and stir in **parsley**.



### 2. Cook steaks

Melt **butter** in a medium skillet on medium-high; add **rosemary sprigs**. Season **steaks** with ½ teaspoon each **salt** and **pepper**. Push rosemary to the side and add steaks to skillet. Cook until golden, about 3 minutes. Flip steaks, place rosemary on top, and cook 3-4 minutes longer for medium rare (or more for desired doneness). Transfer steaks to a cutting board.



### 5. Slice steak

Slice **steaks** ½ inch thick across the grain. Pick **fried rosemary leaves** from stems and sprinkle on top.



### 3. Cook carrots

Heat 1 tablespoon **oil** and **almonds** in a large skillet over medium. Toast until golden brown, about 3 minutes. Using a slotted spoon, transfer almonds to a plate and sprinkle with **salt**. Add **carrots** to same skillet over medium-high and season with ½ teaspoon each **salt** and **pepper**. Add more **oil** if necessary. Cook until carrots begin to brown, about 5 minutes.



### 6. Garnish and serve

Serve **sliced steak** with **honey-glazed carrots** on the side. Garnish carrots with **toasted almonds**. Enjoy!