



Seared Steak & Onions

with Garlic-Knot Potatoes & Broccoli



30-40min



2 Servings

Not your typical steak and potato dinner- this dish packs a wow factor thanks to tender seared steaks covered in a caramelized onions and "garlic-knot potatoes." These standout potatoes are roasted until deeply golden-brown, then are tossed in garlic butter and topped with Parmesan and fresh parsley.

What we send

- sirloin steaks
- russet potatoes
- broccoli
- yellow onion
- fresh parsley
- garlic
- beef broth concentrate
- Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- skillet
- microplane or grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 930kcal, Fat 62g, Carbs 60g, Proteins 38g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut into wedges; place on a rimmed baking sheet, toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until deeply golden underneath, 12-15 minutes. Meanwhile, peel and slice **half of the onion** into ¼-inch thick rings (save rest for own use).



4. Finish vegetables

Flip **potatoes**; push to one half of the baking sheet. Add **broccoli** to other half; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower rack until broccoli is tender and browned in spots, and potatoes are crisp and golden all over, 5-8 minutes. Mash **garlic-butter mixture** with a fork to blend. Toss potatoes and broccoli with garlic-butter.



2. Caramelize onions

Heat **1 tablespoon oil** in a medium skillet over medium. Add **sliced onions** and season with **salt** and **pepper**. Cover and cook until softened, 4-5 minutes. Uncover and cook, stirring, until deeply browned, adding 1 tablespoon water at a time, as needed, to prevent onions from sticking, 6-8 minutes. Transfer to a bowl. Wipe out skillet and reserve for step 5.



5. Cook steaks

While **vegetables** roast, pat **steaks** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add steaks and cook until browned all over, 3-4 minutes per side for medium-rare. Transfer to a cutting board to rest for 5 minutes.



3. Prep ingredients

Finely grate **Parmesan**. Pick **parsley leaves** from stems, discarding stems; finely chop leaves. Peel and finely grate **¼ teaspoon garlic** into a medium bowl. Add Parmesan, **2 tablespoons butter**, and 2 teaspoons of the parsley; set aside to soften butter until step 4. Trim and discard ends from **broccoli**, then cut into 1-inch florets.



6. Make sauce & serve

Add **onions, broth concentrate, ½ cup water, 1 tablespoon butter, ½ teaspoon vinegar** to same skillet over medium-high heat. Bring to boil, then cook over medium-low until sauce reduces slightly, about 2 minutes. Transfer **steaks** to plates, spoon **onions and sauce** over top, sprinkle with **remaining parsley**, then serve with **potatoes** and **broccoli** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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