

Seared Steak & Onions

with Garlic-Knot Potatoes & Broccoli



30-40min



4 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

- broccoli
- beef broth concentrate
- sirloin steaks
- garlic
- fresh parsley
- yellow onion
- russet potatoes
- 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 840kcal, Fat 54g, Carbs 54g, Proteins 38g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then cut into wedges; place on a rimmed baking sheet, toss with **1½ tablespoons oil**, and season with **salt** and **pepper**. Roast on lower oven rack until deeply golden underneath, 20–25 minutes. Meanwhile, peel and slice **onion** into ¼-inch thick rings.



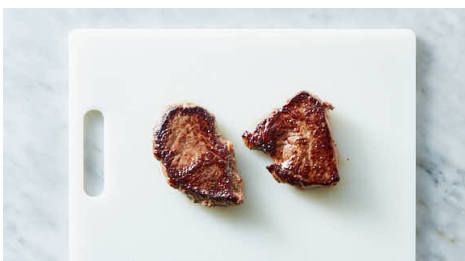
4. Finish vegetables

On a second rimmed baking sheet, toss **broccoli** with **1½ tablespoons oil** and season with **salt** and **pepper**. Roast on the upper oven rack until broccoli is tender and browned in spots, 6–8 minutes. Mash **garlic-butter mixture** with a fork to blend. Toss half of the garlic-butter mixture with the **potatoes** and the remaining half with the broccoli.



2. Caramelize onions

Heat **2 tablespoons oil** in a large skillet over medium. Add onions and season with **salt** and **pepper**. Cover and cook until softened, 5–6 minutes. Uncover and cook, stirring, until deeply browned, adding 1 tablespoon water at a time, as needed, to prevent onions from sticking, 8–10 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 **1½ tablespoons 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 **all of the Parmesan**. Pick **parsley leaves** from stems, discarding stems; finely chop leaves. Peel and finely grate **½ teaspoon garlic** into a medium bowl. Add Parmesan, **4 tablespoons butter**, and 1½ tablespoons 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, 1 cup water, 1 tablespoon butter, 1 teaspoon vinegar** to same skillet over medium-high heat. Bring to boil, then cook over medium-low, stirring, until sauce reduces slightly, 3–4 minutes. Transfer **steaks** to plates, spoon **onions and sauce** on top, sprinkle with **remaining parsley**, then serve **potatoes** and **broccoli** alongside. Enjoy!