





Tamari-Glazed Steak

with Winter Veg & Furikake Mayo

 20-30min  2 Servings

Furikake, not only is it fun to say, it's also super fun to eat—a Japanese seasoning that contains seaweed, sesame seeds, sugar and salt. We add a dash to mayo to create an irresistibly good sauce that pairs perfectly with the umami flavors of tamari-glazed steak and hearty roasted winter veggies. It's so nice, you'll want to make it twice, so it's a good thing you'll have some furikake leftover...

What we send

- sirloin steaks
- honey
- garlic
- sweet potato
- Brussels sprouts

What you need

- kosher salt & ground pepper

Tools

- rimmed baking sheet

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.

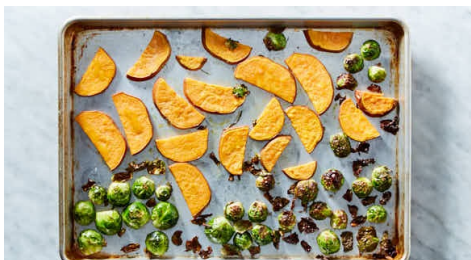
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 730.0kcal, Fat 45.0g, Proteins 37.0g, Carbs 47.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potato**; halve lengthwise and cut into ¼-inch half-moons. Trim stem ends from **Brussels sprouts**; halve lengthwise. On a rimmed baking sheet, toss vegetables with **1 tablespoon oil, ½ teaspoon salt, and a few grinds pepper**. Roast until vegetables are tender and browned in spots, about 20 minutes.



4. Season steaks

Pat **steaks** dry, then season all over with **½ teaspoon salt and a few grinds pepper**.



2. Season mayo

Meanwhile, peel and finely chop **½ teaspoon garlic**. In a small bowl, combine **mayo, garlic, 1 teaspoon furikake**, and **1 teaspoon each oil and water**. Season to taste with **salt and pepper**.



5. Cook steaks

Heat **2 teaspoons oil** in a medium heavy skillet over medium-high. Add **steaks** and cook until medium-rare and deeply browned, about 3 minutes per side. Spoon **glaze** over steak. Cook, turning once, until glaze is thick and glossy, about 30 seconds.



3. Assemble glaze

In a small bowl, combine **tamari, honey,** and **1 teaspoon oil**. Whisk until combined.



6. Finish & serve

Transfer **steaks** to cutting board and let rest 5 minutes. Very thinly slice steaks, if desired. Serve with **furikake mayo** and **roasted vegetables**. Garnish with **extra furikake**, if desired. Enjoy!