



# GARLIC HERB BUTTERED SIRLOIN STEAK

## with Crispy Parmesan Potatoes and Roasted Baby Broccoli



### HELLO

#### PARMESAN POTATOES

When you roast potatoes with cheese on top, they're as warm, comforting, and crisp as can be.



Garlic Herb Butter  
(Contains: Milk)



Sirloin Steak



Garlic



Parmesan Cheese  
(Contains: Milk)



Baby Broccoli



Red Potatoes

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 710



## START STRONG

Make it a true family feast: let kids help with tasks like seasoning and adding the cheese to the potatoes, rubbing the steak, and plating the finished dish.

## BUST OUT

- Large bowl
- Baking sheet
- Paper towel
- Large pan
- Aluminum foil
- Vegetable oil (5 tsp)

## INGREDIENTS

Ingredient 4-person

- |                      |          |
|----------------------|----------|
| • Baby Broccoli      | 12 oz    |
| • Red Potatoes       | 24 oz    |
| • Parmesan Cheese    | ½ Cup    |
| • Garlic             | 4 Cloves |
| • Sirloin Steak      | 20 oz    |
| • Garlic Herb Butter | 4 TBSP   |

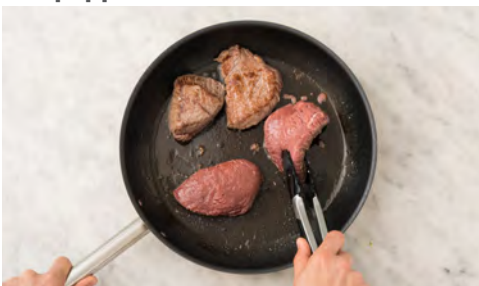
## WINE CLUB

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**1 PREHEAT AND PREP** Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Trim bottom ends from **baby broccoli** stalks. Halve any thick stalks lengthwise, then cut baby broccoli into pieces 2-3 inches long. Halve **potatoes**, then place in a large bowl and toss with a drizzle of **oil**; season with **salt** and **pepper**.



**4 COOK STEAK** Around the time that potatoes have roasted 5 minutes, heat a large drizzle of **oil** in a large pan over medium-high heat. Add **steak** and cook until nicely browned on surface and center reaches desired doneness, 3-6 minutes per side. Transfer to a plate or cutting board, loosely cover with aluminum foil, and let rest until ready to serve. Pour out any excess oil in pan and wipe out any burnt bits.



**2 ROAST POTATOES** Arrange **potatoes** cut-side down on a baking sheet. Roast on upper rack until just beginning to turn tender, 10-15 minutes. Remove potatoes from oven and flip on sheet. Sprinkle evenly with **Parmesan**. Return to oven and continue roasting until potatoes are fully roasted and cheese is crisp and browned, 8-10 minutes.



**5 COOK BABY BROCCOLI** Heat pan used for steak over medium heat. Add **baby broccoli** and **2 TBSP water**. Cover pan and let steam 3 minutes. Uncover and increase heat to medium high. Add **sliced garlic** and a large drizzle of **oil**. Cook, tossing occasionally, until baby broccoli is browned and tender, 3-6 minutes more. Season with **salt** and **pepper**.



**3 SEASON STEAK** While potatoes roast, thinly slice **3 cloves garlic**; halve remaining clove. Pat **steak** dry with a paper towel, then rub all over with halved garlic clove. Season all over with plenty of **salt** and **pepper**.



**6 FINISH AND SERVE** Divide **steak** between plates and dollop with **garlic herb butter**. Add **broccoli** and **potatoes** to the side. **TIP:** If any Parmesan fell onto the sheet while baking, sprinkle it over the potatoes.

## FRESH TALK

If you were a chef, what type of restaurant would you work at?

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