



HERBED SIRLOIN STEAK

over Orzo Pasta Salad



HELLO ORZO PASTA SALAD

Rice-shaped pasta meets a tricolor trifecta of mozzarella, tomatoes, and parsley.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 790**



Grape Tomatoes



Parsley



Fresh Mozzarella
(Contains: Milk)



Garlic



Orzo
(Contains: Wheat)



Sirloin Steak



Herbs de
Provence



Balsamic Vinegar

START STRONG

To wash parsley and other leafy greens, dunk 'em in a bowl of water and give 'em a shake. Make sure to pat them dry with a paper towel before using.

BUST OUT

- Large pot
- Paper towel
- Strainer
- Large pan
- Baking sheet
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|---------------------|
| • Grape Tomatoes | 4 oz 8 oz |
| • Garlic | 2 Cloves 4 Cloves |
| • Parsley | ¼ oz ¼ oz |
| • Fresh Mozzarella | 4 oz 8 oz |
| • Orzo | 6 oz 12 oz |
| • Sirloin Steak | 12 oz 24 oz |
| • Herbs de Provence | 1 tsp 2 tsp |
| • Balsamic Vinegar | 1 TBSP 2 TBSP |

HELLO WINE



PAIR WITH

Apostura Campo de Borja
Garnacha-Tempranillo, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees or grill to high. Bring a large pot of **salted water** to a boil. Cut **tomatoes** into quarters. Mince or grate **garlic**. Pick leaves from **parsley**; discard stems. Roughly chop leaves. Cut **mozzarella** into ½-inch cubes. Pat **steak** dry with a paper towel.



4 COOK GARLIC AND TOMATOES

Heat another drizzle of **olive oil** in same pan over medium heat. Add **garlic** and cook until fragrant, about 30 seconds. Add **tomatoes** and cook until slightly softened, 1-2 minutes.



2 BOIL PASTA

Once water is boiling, add **orzo** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



5 TOSS PASTA SALAD

Add **orzo**, **mozzarella**, 1 TBSP **balsamic vinegar** (we sent more), a drizzle of **olive oil**, and ¾ of the **parsley** to pan. Stir to combine. Season with **salt** and **pepper**.



3 COOK STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** all over with **herbs de Provence**, **salt**, and **pepper**. Sear in pan and cook until browned, 2-3 minutes per side. Transfer to a baking sheet. Roast in oven to desired doneness, 7-10 minutes. **TIP:** If grilling, grill seasoned steak to desired doneness, 3-6 minutes per side.



6 FINISH AND PLATE

Let **steak** rest a few minutes after removing from oven or grilling, then thinly slice against the grain. Divide **pasta salad** between plates and top with steak. Garnish with remaining **parsley** and serve.

BELLISSIMO!

Have leftover pasta salad? It'll make a great lunch the next day.

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