












# BALSAMIC-DRIZZLED SKIRT STEAK

with Garlic Herb Toasts and Pear Salad



**HELLO**  
**GARLIC HERB TOASTS**  
 Garlic bread goes luxe when brushed with a seasoned compound butter.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1050

-  Pear
-  Button Mushrooms
-  Balsamic Vinegar
-  Chicken Demi-Glace (Contains: Milk)
-  Ricotta Salata (Contains: Milk)
-  Demi-Baguettes (Contains: Wheat)
-  Skirt Steak
-  Garlic Herb Butter (Contains: Milk)
-  Arugula

## START STRONG

Make sure your pan is good and hot before adding the beef. Skirt steak needs a high temperature in order to quickly sear the surface without overcooking the center.

## BUST OUT

- Aluminum foil
- Medium bowl
- 2 Baking sheets
- Large pan
- Small bowl
- Oil (4 tsp | 8 tsp)
- Olive oil (2½ TBSP | 5 TBSP)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Pear 1 | 2
- Demi-Baguettes 2 | 4
- Button Mushrooms 4 oz | 8 oz
- Skirt Steak 12 oz | 24 oz
- Garlic Herb Butter 1 TBSP | 2 TBSP
- Balsamic Vinegar 2 TBSP | 4 TBSP
- Chicken Demi-Glace 1 | 2
- Arugula 2 oz | 4 oz
- Ricotta Salata 2 oz | 4 oz

## HELLO WINE



**PAIR WITH**  
The Needle Paso Robles  
Cabernet Sauvignon, 2015

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**1 BAKE PEAR AND BREAD** Wash and dry all produce. Preheat oven to 400 degrees. Halve and core pear; cut into ½-inch wedges. Cut one baguette into ½-inch cubes. Place pear and baguette cubes on separate sides of a foil-lined baking sheet. Toss each with salt, pepper, and a drizzle of oil. Bake until baguette is crispy and pear has softened a bit, about 10 minutes.



**4 TOAST GARLIC BREAD** Meanwhile, halve remaining baguette lengthwise, then cut in half crosswise to create quarters. Place on another baking sheet cut-sides up. Put 1 TBSP olive oil and 1 TBSP garlic herb butter in a small bowl (about half the butter—use the rest as you like). Warm in microwave until melted, about 30 seconds. Drizzle over baguette quarters. Toast in oven until golden, 6-7 minutes.



**2 COOK MUSHROOMS** Trim, then thinly slice mushrooms. Heat a drizzle of oil in a large pan over medium-high heat. Add mushrooms and cook until tender, about 7 minutes. Remove from pan and set aside. Once pear and baguette cubes have baked 10 minutes, remove cubes from sheet and set aside. Flip pear and continue baking until browned, another 10 minutes.



**5 MAKE SAUCE** Add ⅓ cup water, 1 tsp balsamic vinegar (we'll use the rest in the next step), demi-glace, and mushrooms to same pan over medium-high heat. Stir, scraping up any browned bits on bottom of pan. Bring to a simmer, then reduce heat to low and let reduce to a saucy consistency, about 1 minute.



**3 COOK STEAK** Heat a drizzle of oil in pan used for mushrooms over medium-high heat. Season steak all over with salt and pepper. Add to pan and cook to desired doneness, 3-5 minutes per side. Remove from pan and let rest at least 5 minutes before thinly slicing against the grain.



**6 TOSS SALAD AND SERVE** Toss together arugula, baguette cubes, remaining balsamic vinegar, and 1½ TBSP olive oil in a medium bowl. Season with salt and pepper. Divide steak, salad, and garlic bread between plates. Drizzle sauce over steak. Top salad with pear and crumble ricotta salata over.

## MAGNIFICENT!

Use the toasts to swipe up the rich sauce and juices from the steak.

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