BALSAMIC FIG SIRLOIN with Rosemary Fingerlings and Garlicky Green Beans

HELLO
BALSAMIC FIG SAUCE
A new kind of sweet ‘n’ sour sauce with vinegary tang and jammy fruit flavor

PREP: 10 MIN  TOTAL: 40 MIN  CALORIES: 660
Meanwhile, pat steak dry with paper towels. Season generously all over with salt and pepper. Heat a large drizzle of oil in a large pan over medium-high heat. Add steak and cook until browned but not yet cooked through, 3-6 minutes per side. Turn off heat; wipe out pan. Transfer steak to sheet with green beans; roast until steak is cooked to desired doneness, 4-7 minutes. (If green beans finish first, remove from sheet and continue roasting steak.) Set steak aside to rest.

Heat a drizzle of oil in pan used for steak over medium-high heat. Stir in minced shallot and a pinch of remaining chopped rosemary. Cook, stirring, until fragrant, 30-60 seconds. Stir in ¼ cup water (½ cup for 4 servings), half the vinegar (use all for 4), stock concentrate, and jam. Bring to a simmer and cook until thickened, 2-3 minutes. Turn off heat. Stir in 1 TBSP butter until melted. Season with salt and pepper.

Slice steak against the grain. Divide between plates with potatoes and green beans. Top steak with sauce.