



# 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.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 710



Garlic Herb Butter  
(Contains: Milk)



Sirloin Steak



Garlic



Parmesan Cheese  
(Contains: Milk)



Baby Broccoli



Red Potatoes

## START STRONG

After cooking the steak, set it aside and let it rest for at least 5 minutes (cover it with foil to keep it warm). This allows the juices to settle and keeps the meat moist.

## BUST OUT

- Large bowl
- Baking sheet
- Paper towel
- Large pan
- Aluminum foil
- Vegetable oil (4 tsp | 5 tsp)

## INGREDIENTS

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

- Baby Broccoli **6 oz | 12 oz**
- Red Potatoes **12 oz | 24 oz**
- Parmesan Cheese **¼ Cup | ½ Cup**
- Garlic **2 Cloves | 4 Cloves**
- Sirloin Steak **10 oz | 20 oz**
- Garlic Herb Butter **2 TBSP | 4 TBSP**

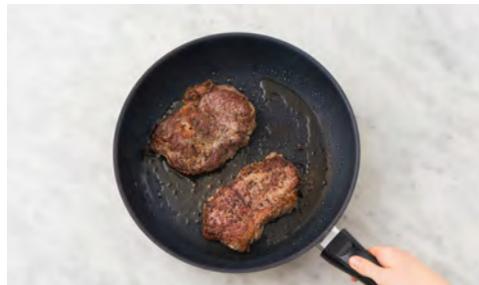
## WINE CLUB

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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 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 1 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 1 clove **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 **baby broccoli** and **potatoes** to the side. **TIP:** If any **Parmesan** fell onto the sheet while baking, sprinkle it over the potatoes.

## FANCY!

Steakhouse-style luxury right in the comfort of your own kitchen

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