



HERBED SIRLOIN STEAK

over Orzo Caprese Salad



HELLO ORZO CAPRESE

A pasta salad with a tricolor trifecta of mozzarella, tomatoes, and basil

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 760**



Heirloom Grape Tomatoes



Fresh Mozzarella
(Contains: Milk)



Orzo
(Contains: Wheat)



Herbs de Provence



Parsley



Garlic



Sirloin Steak



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

INGREDIENTS

Ingredient 4-person

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

HELLO WINE



PAIR WITH
Chulengo Chilean
Cabernet Reserva, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

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



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.



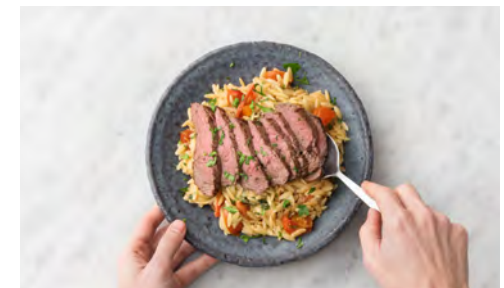
5 TOSS PASTA SALAD

Add **orzo**, **mozzarella**, **balsamic vinegar**, a drizzle of **olive oil**, and ¾ of the **parsley** to pan. Stir to combine. Season with **salt** and **pepper**.



3 SEAR AND ROAST STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel, then season all over with **herbs de Provence**, **salt**, and **pepper**. Add to pan and cook until browned, 2-3 minutes per side. Transfer to a baking sheet. Roast in oven to desired doneness, 7-10 minutes.



6 FINISH AND PLATE

Let **steak** rest a few minutes after removing from oven, 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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