












MONTREAL-SPICED SKIRT STEAK

with Balsamic Brussels Sprouts and Potatoes



HELLO
MONTREAL STEAK SPICE
 Made famous by Montreal's kosher delis, this blend has a bold mix of garlic, dill, and mustard seeds.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 870

-  Brussels Sprouts
-  Fingerling Potatoes
-  Skirt Steak
-  Colavita Balsamic Vinegar
-  Chives
-  Sweet Potato
-  Pine Nuts
(Contains: Tree Nuts)
-  Montreal Steak Spice
-  Beef Demi-Glace
(Contains: Milk)

START STRONG

If you don't have enough room on your baking sheet for the Brussels sprouts and both types of potatoes, you can roast the sprouts on a separate sheet.

BUST OUT

- Baking sheet
- Large pan
- Paper towel
- Oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Brussels Sprouts 8 oz | 16 oz
- Sweet Potato 1 | 2
- Fingerling Potatoes 12 oz | 24 oz
- Chives ¼ oz | ½ oz
- Pine Nuts 1 oz | 2 oz
- Skirt Steak 12 oz | 24 oz
- Montreal Steak Spice 🍷 1 TBSP | 2 TBSP
- Colavita Balsamic Vinegar 5 tsp | 10 tsp
- Beef Demi-Glace 1 | 2

HELLO WINE



PAIR WITH
The Descent
Cabernet Reserva, 2015

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1 PREHEAT AND PREP
Wash and dry all produce. Preheat oven to 425 degrees. Trim **Brussels sprouts**, then halve through stem ends. Cut **sweet potato** into ½-inch cubes. Cut **fingerling potatoes** in half lengthwise. Mince **chives**.



4 COOK STEAK
Heat a drizzle of **oil** in same pan over medium-high heat. Pat **steak** dry with a paper towel. Season all over with **salt, pepper, and Montreal steak spice**. Add to pan and cook to desired doneness, 2-5 minutes per side. Remove steak from pan and set aside to rest. Wipe out pan. Slice steak against the grain after it has rested a few minutes.



2 ROAST VEGGIES
Toss **sweet** and **fingerling potatoes** with a large drizzle of **oil** on one side of a baking sheet. Season with **salt** and **pepper**. Toss **Brussels sprouts** with a drizzle of oil on other side of sheet. Season with salt and pepper and arrange cut-side down. Roast in oven until lightly browned, about 20 minutes.



5 GLAZE SPROUTS
After **Brussels sprouts** and **potatoes** have roasted 20 minutes, remove sheet from oven. Drizzle Brussels sprouts with **Colavita balsamic vinegar**. Return to oven and continue roasting until vinegar is thickened and syrupy, about 5 minutes more. Toss Brussels sprouts with **pine nuts** once done roasting.



3 TOAST PINE NUTS
Place **pine nuts** in a large pan over medium-high heat. Toast, tossing frequently, until fragrant and golden, 2-4 minutes. Remove from pan and set aside. Wipe out pan.



6 MAKE SAUCE AND FINISH
Add **demi-glace** and ½ cup **water** to pan used for steak over medium-high heat. Stir to combine. Bring to a boil, then lower heat and let simmer. Stir in **1 TBSP butter** and **chives**. Season with **salt** and **pepper**, then remove from heat. Divide **steak, potatoes, and Brussels sprouts** between plates. Drizzle **sauce** over steak and serve.

MAGNIFIQUE!

Montreal spice turns steak into something *très chic*.

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