



Pan-Roasted Steak & Caramelized Onions

with Garlic-Knot Potatoes & Broccoli



30-40min



2 Servings

Not your typical steak and potato dinner—this dish packs a wow factor thanks to tender seared steaks covered in caramelized onions and "garlic-knot potatoes." These standout potatoes are roasted until deeply golden-brown, then are tossed in garlic butter and topped with Parmesan and fresh parsley.

What we send

- 2 (½ lb) russet potatoes
- 1 yellow onion
- garlic
- ¾ oz Parmesan ⁷
- ¼ oz fresh parsley
- ½ lb broccoli
- 10 oz pkg sirloin steaks
- 1 pkt beef broth concentrate

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

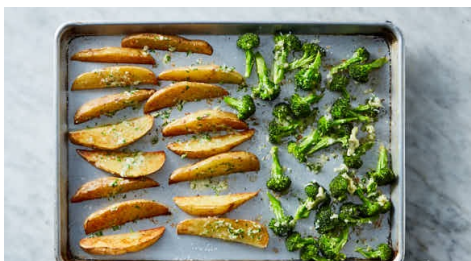
Calories 910kcal, Fat 56g, Carbs 60g, Protein 46g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut into wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until deeply golden underneath, 12-15 minutes. Cut **half of the onion** into ¼-inch thick rings (save rest for own use).



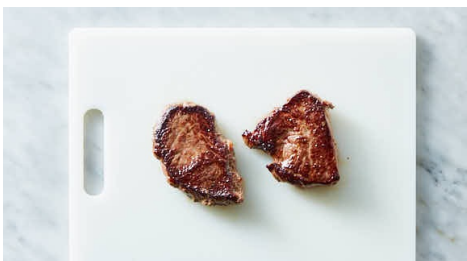
4. Finish vegetables

Flip **potatoes**; push to one half of the baking sheet. Add **broccoli** to open half; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until broccoli is tender and browned in spots, and potatoes are golden and crisp, 5-8 minutes. Mash **garlic-butter mixture** with a fork to blend. Toss potatoes and broccoli with garlic butter.



2. Caramelize onions

Heat **1 tablespoon oil** in a medium skillet over medium. Add **sliced onions**; season with **salt** and **pepper**. Cover and cook until onions are softened, 4-5 minutes. Uncover and cook, stirring, until deeply browned, 6-8 minutes (to prevent onions from sticking, add 1 tablespoon water at a time, as needed). Transfer to a bowl. Wipe out skillet and reserve for step 5.



5. Cook steaks

While **vegetables** roast, pat **steaks** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add steaks and cook until browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness). Transfer to a cutting board to rest for 5 minutes; return skillet to stove.



3. Prep ingredients

Finely grate **¼ teaspoon garlic** into a small bowl. Finely grate **Parmesan**. Pick and finely chop **parsley leaves**; discard stems.




Add **Parmesan** and **2 tablespoons each of butter and parsley** to bowl with garlic; set aside to soften butter at room temperature. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets.



6. Make sauce & serve

To same skillet, add **caramelized onions**, **broth concentrate**, **½ cup water**, **1 tablespoon butter**, and **½ teaspoon vinegar**; bring to boil over medium-high heat. Reduce heat to medium-low; cook, stirring, until slightly reduced, 2 minutes. Serve **steaks** with **onion sauce** spooned on top and with **potatoes** and **broccoli** alongside. Garnish with **remaining parsley**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**