



Upgrade with Sirloin Steaks

Herbed Chicken & Potatoes



30-40min



2 Servings

| We customized this recipe with sirloin steak!

What we send

- 2 Yukon gold potatoes
- ¼ oz Italian seasoning
- ½ lb broccoli
- 1 lemon
- ½ oz honey
- 10 oz pkg sirloin steaks
- 1 pkt Dijon mustard ¹⁷

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 35g, Carbs 51g, Protein 40g



1. Roast potatoes

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**, then cut lengthwise into 1-inch thick wedges. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until lightly browned underneath, about 15 minutes.



4. Roast broccoli

Flip **potatoes** and push to one side of the baking sheet. On other side of baking sheet, carefully toss broccoli with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on center oven rack until **broccoli** is tender and browned in spots, and potatoes are tender and browned, 8–10 minutes (watch closely as ovens vary).



2. Prep ingredients

Finely chop **1 teaspoon garlic**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Finely grate **all of the lemon zest** into a medium bowl, then add **chopped garlic**, **½ teaspoon Italian seasoning**, **3 tablespoons oil**, **¾ teaspoon salt**, and **a few grinds of pepper**.



5. Cook steak

Scrape and discard marinade from **steak**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer). Squeeze **1 tablespoon lemon juice** into a small bowl. Whisk in **honey**, **1½ tablespoons water**, and **2 teaspoons Dijon mustard**; season with **salt** and **pepper**. Cut any lemon into wedges.



3. Marinate steak

Transfer **half of the garlic-herb oil** to a small bowl; reserve for step 6. Pat **steak** dry and add to bowl with **remaining garlic-herb oil**, tossing to coat. Let steak marinate until step 5.



6. Finish & serve

Remove skillet from heat; carefully add **potatoes**. Pour **honey-Dijon dressing** over **steak and potatoes**, tossing to coat. Drizzle **reserved garlic-herb oil** over potatoes. Serve **steak and potatoes** with **broccoli** alongside, and with **any lemon wedges** for squeezing over top. Enjoy!