



Seared Steak & Gremolata

with Roasted Potatoes & Carrots



30-40min



2 Servings

We took the whole 'meat and potatoes' concept to the next level, pairing seared steak with carrots and potatoes and using a Greek roasting technique by adding broth to the sheetpan for extra flavor. We top it all off with a lemony gremolata, creating the perfect balance of meaty goodness and bright, flavorful kick.

What we send

- 1 russet potato
- ½ lb carrots
- 1 pkt beef broth concentrate
- ½ oz fresh parsley
- 1 lemon
- 10 oz pkg sirloin steaks

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

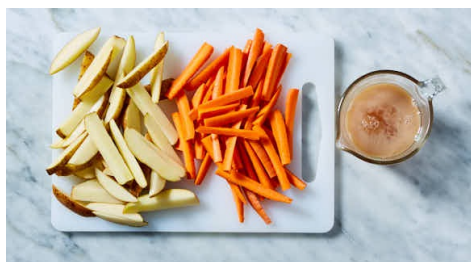
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 30g, Carbs 34g, Protein 37g



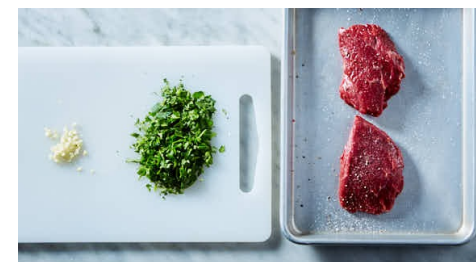
1. Prep ingredients

Preheat oven to 450°F with a rack in the top position. Scrub **potato**, then cut lengthwise into ½-inch thick sticks. Scrub **half of the carrots** (save rest for own use), cut in half crosswise, then cut into ¼-inch thick wedges. In a measuring cup or small bowl, combine **beef broth concentrate** with **1 cup warm water**.



2. Roast potatoes & carrots

On a rimmed baking sheet, toss **potatoes**, and **carrots**, with **1 tablespoon oil**; season with **salt** and **pepper**. Spread into a single layer and pour **prepared beef broth** over top. Shake baking sheet lightly to distribute broth evenly. Roast on top oven rack until potatoes and carrots are tender, and broth is nearly evaporated, 15-20 minutes.



3. Prep herbs & steaks

Meanwhile, coarsely chop **parsley stems and leaves**. Finely chop **½ teaspoon garlic**. Pat **steaks** dry and season all over with **salt** and **pepper**.



4. Cook steaks

Heat **2 teaspoons oil** in a medium skillet (preferably cast-iron) over medium-high until very hot. Add **steaks**, and cook, turning once, until lightly charred, 2-3 minutes per side for medium-rare (or longer for desired doneness). Transfer to plates and let rest for 5 minutes.



5. Make gremolata

Meanwhile, in a medium bowl, combine **chopped parsley**, **chopped garlic**, **1 tablespoon lemon juice**, and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



6. Finish & serve

Switch oven to broil. Broil **vegetables** until slightly charred around the edges, about 5 minutes (watch closely as broilers vary). Thinly slice steaks, if desired. Serve **steaks** with **potatoes** and **carrots** alongside. Pour **any resting juices** from cutting board on top and drizzle **gremolata** all over. Enjoy!