

MARLEY SPOON



Upgrade to Add Dessert

Sirloin Steak au Poivre with Caramelized



20-30min



2 Servings

We daydream about dinner in France—seated at a bistro table on a busy Parisian sidewalk. In these daydreams, we are cutting into a perfectly cooked steak au poivre, a French classic of tender steak draped in a rich sauce. Served with simple sides of sweet, caramelized carrots and a delicate spinach salad—we can't think of anything better. Oh là là.

What we send

- 1 lb carrots
- 1 yellow onion
- 2 pkts Dijon mustard
- 1 pkt beef broth concentrate
- 10 oz pkg sirloin steaks
- 3 oz baby spinach
- 2 (4 oz) raspberry cheesecakes ^{2,1,3}

What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- butter ¹

Tools

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

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 41g, Carbs 36g, Protein 38g



1. Roast carrots

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Trim **carrots**, then cut on an angle into ½-inch thick slices. Transfer to a bowl; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Carefully spread into an even layer on preheated baking sheet. Roast on upper rack until carrots are browned and tender, 15-20 minutes.



4. Make sauce

To same skillet over medium heat, add **all but 1 tablespoon of the chopped onions**; cook, stirring, about 30 seconds. Add **mustard-beef broth mixture** and cook, scraping up any browned bits from the bottom of skillet, until sauce is reduced by half, 1-2 minutes. Remove from heat and swirl in **1 tablespoon butter** until melted. Stir in **any resting steak juices** from cutting board.



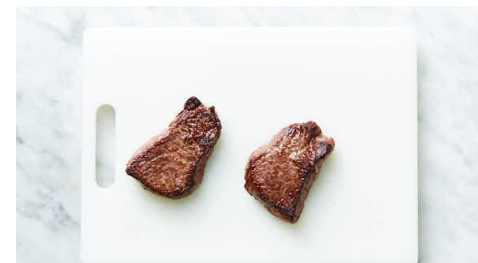
2. Prep ingredients

Meanwhile, finely chop **⅓ cup onion** (save rest for own use). In a medium bowl, whisk to combine **1 tablespoon Dijon, beef broth concentrate, ½ cup water**, and **1 tablespoon vinegar**.



5. Make spinach salad

In a medium bowl, whisk together **2 tablespoons oil, 1 tablespoon vinegar**, and **remaining chopped onions**. Add **spinach** and toss to combine. Season to taste with **salt** and **pepper**.



3. Cook steaks

Pat **steaks** dry; rub all over with **1 teaspoon oil** and season all over with **salt** and **pepper**. Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer if desired). Transfer to a cutting board to rest.



6. Serve

Thinly slice **steaks**, if desired. Serve **steaks** with **spinach salad** and **caramelized carrots** alongside. Reheat **sauce**, if necessary, then spoon over **steaks**. Enjoy!