



Seared Steak & Chimichurri

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 herb salsa, creating the perfect balance of meaty goodness and bright, flavorful kick.

What we send

- 2 russet potatoes
- 2 carrots
- 1 pkt beef broth concentrate
- 10 oz pkg sirloin steaks
- 1 lemon
- 4 oz chimichurri sauce

What you need

- olive oil
- kosher salt & ground pepper

Tools

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

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 52g, Carbs 58g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the top position. Scrub **potatoes**, then cut lengthwise into ½-inch thick sticks. Scrub **carrots**, 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**.



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.



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.



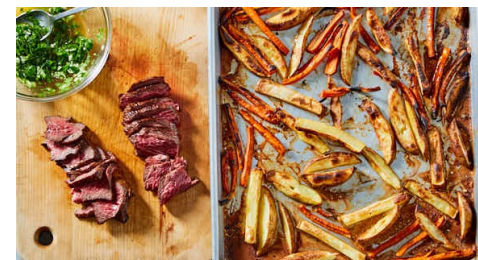
5. Season chimichurri

Meanwhile, into a small bowl, zest **lemon** and squeeze **1 tablespoon lemon juice**; stir in **chimichurri** and season to taste with **salt** and **pepper**.



3. Prep steaks

Pat **steaks** dry and season all over 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 **chimichurri** all over. 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**