

Garlic Butter-Basted Steaks

with Spiced Veggies & Pan Sauce



30-40min



2 Servings

A simple technique that will make you a hero in the kitchen—butter-basting. A total game-changer. The steaks are seared in a hot skillet, and just before the steaks are finished, crushed garlic and a dollop of butter are added to the pan and spooned over the meat, infusing it with garlic-butter goodness. Cook, relax, and enjoy!

What we send

- sirloin steaks
- Brussels sprouts
- red onion
- carrots
- harissa spice blend
- garlic
- 6

What you need

- 1 tablespoon butter ⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- medium skillet
- rimmed baking sheet

Allergens

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 43g, Carbs 29g, Protein 32g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Place a rimmed baking sheet on the center rack to preheat. Halve **Brussels sprouts**. Halve, peel and thinly slice all of the **onion**. Scrub **carrots** and cut on an angle into ½-inch slices (no need to peel).



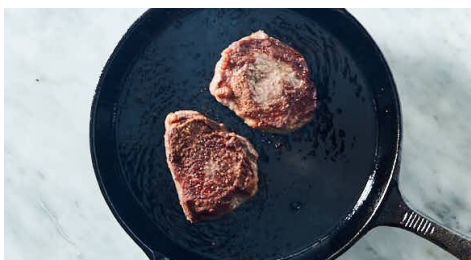
2. Roast veggies

In a large bowl, toss **Brussels sprouts**, **onions**, and **carrots** with **harissa spice blend**, **2 tablespoons oil**, and **½ teaspoon salt**. Transfer to preheated baking sheet and spread into a single layer. Roast on the center oven rack until tender and browned, 15-20 minutes.



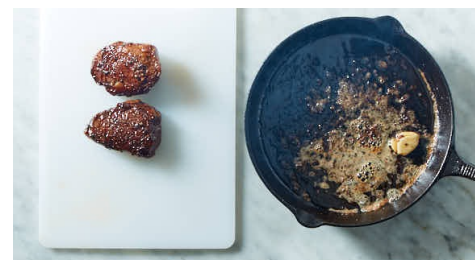
3. Prep garlic & pan sauce

Meanwhile, smash and peel **1 large garlic clove**. In a measuring cup, combine **tamari**, **¼ cup water**, and **2 tablespoons vinegar**.



4. Sear steaks

Heat **2 teaspoons oil** in a medium, heavy skillet (preferably cast-iron) over medium-high. Pat **steaks** dry and season all over with **salt** and **pepper**. Add steaks to skillet, and cook until lightly charred and cooked to medium-rare, 3-4 minutes per side.



5. Baste steaks

Add **smashed garlic**, **1 tablespoon butter**, and **½ tablespoon oil** to skillet with **steaks** and cook, stirring, until melted. Tilt skillet towards you so the **butter** pools at the edge. Use a large spoon to baste the steaks continually with butter and oil until they turn deep golden brown, about 1 minute more. Transfer to a board to rest.



6. Finish pan sauce & serve

Add **tamari-vinegar** mixture to the skillet and simmer until reduced to ¼ cup, 3-5 minutes. Discard **garlic**, stir in any **steak juices**, and season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Serve **steak** with **roasted vegetables** and drizzle **pan sauce** all over. Enjoy!