



Peak Season! Tamari-Glazed Steak

with Roasted Brussels Sprouts & Furikake Mayo



20-30min



2 Servings

Furikake is not only fun to say, but it's also super fun to eat. It's a Japanese seasoning that contains seaweed, sesame seeds, sugar, and salt. We add a dash to mayo to create an irresistible sauce that pairs perfectly with the umami flavors of tamari-glazed steak and hearty roasted winter veggies. It's so nice, you'll want to make it twice.

What we send

- 1 sweet potato
- ½ lb Brussels sprouts
- 2 oz mayonnaise ^{3,6}
- ¼ oz furikake ¹¹
- ½ oz tamari soy sauce ⁶
- 10 oz pkg sirloin steaks

What you need

- neutral oil
- kosher salt & ground pepper
- garlic
- sugar

Tools

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

Cooking tip

It's peak season for hearty roasted Brussels sprouts, which means they're at their most delicious!

Allergens

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 32g, Carbs 40g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Scrub **sweet potato**, halve lengthwise, and cut into ¼-inch thick half-moons. Trim **Brussels sprouts**, then halve (or quarter, if large). On a rimmed baking sheet, toss vegetables with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on upper oven rack until vegetables are tender and browned in spots, about 20 minutes.



4. Season steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**.



2. Season mayonnaise

Meanwhile, finely chop **½ teaspoon garlic**. In a small bowl, stir to combine **2 tablespoons mayonnaise** (save rest for own use), **chopped garlic**, **1 teaspoon furikake**, and **1 teaspoon each of oil and water**. Season to taste with **salt** and **pepper**.



5. Cook steaks

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steaks** and cook until deeply browned and medium-rare, 2-3 minutes per side (or longer for desired doneness). Spoon **tamari glaze** over steaks in skillet. Cook over medium-high heat, turning steaks once, until glaze is thick and glossy, about 30 seconds.



3. Mix tamari glaze

In a small bowl, whisk to combine **tamari**, **1 teaspoon sugar**, and **1 teaspoon oil**; set aside for step 5.



6. Finish & serve

Transfer **steaks** to a cutting board and let rest for 5 minutes; slice, if desired. Serve **tamari-glazed steak** with **roasted vegetables** alongside and with **furikake mayo** for dipping. Garnish with **extra furikake**, if desired. Enjoy!