



## Seared Steak & Caramelized Onions

with Garlic-Knot Potatoes & Broccoli



30-40min



2 Servings

Not your typical steak and potato dinner—this dish packs a wow factor thanks to tender seared steaks covered in caramelized onions and "garlic-knot potatoes." These standout potatoes are roasted until deeply golden brown, then are tossed in garlic butter and topped with Parmesan and fresh parsley.



## What we send

- 2 potatoes
- 1 yellow onion
- garlic
- ¾ oz Parmesan <sup>7</sup>
- ¼ oz fresh parsley
- ½ lb broccoli
- 10 oz pkg sirloin steaks
- 1 pkt beef broth concentrate

## What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- red wine vinegar (or white wine vinegar)

## Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 910kcal, Fat 55g, Carbs 60g, Protein 46g



### 1. Roast potatoes

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

Scrub **potatoes**, then cut into wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until deeply golden underneath, 12-15 minutes. Cut **half of the onion** into ¼-inch thick rings (save rest for own use).



### 4. Finish vegetables

Flip **potatoes**; push to one half of the baking sheet. Add **broccoli** to empty half; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until broccoli is tender and browned in spots, and potatoes are golden and crisp, 5-8 minutes. Mash **garlic butter** with a fork to blend. Add garlic butter to baking sheet and toss with potatoes and broccoli.



### 2. Caramelize onions

Heat **1 tablespoon oil** in a medium skillet over medium. Add **sliced onions**; season with **salt** and **pepper**. Cover and cook until onions are softened, 4-5 minutes. Uncover and cook, stirring, until deeply browned, 6-8 minutes (to prevent onions from sticking, add 1 tablespoon water at a time, as needed). Transfer to a bowl. Wipe out skillet and reserve for step 5.



### 5. Cook steaks

While **vegetables** roast, pat **steaks** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add steaks and cook until browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness). Transfer to a cutting board to rest for 5 minutes; return skillet to stove.



### 3. Prep ingredients

Finely grate **¼ teaspoon garlic** into a small bowl. Finely grate **Parmesan**. Pick and finely chop **parsley leaves**; discard stems.

Add **Parmesan** and **2 tablespoons each of parsley and butter** to bowl with garlic; set aside to soften butter at room temperature. Cut **broccoli** into 1-inch florets, if necessary.



### 6. Make sauce & serve

To same skillet, add **caramelized onions**, **broth concentrate**, **½ cup water**, **1 tablespoon butter**, and **½ teaspoon vinegar**; bring to boil over medium-high heat. Reduce heat to medium-low; cook, stirring, until slightly reduced, 2 minutes. Serve **steaks** with **onion sauce** spooned on top and with **potatoes** and **broccoli** alongside. Garnish with **remaining parsley**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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