MARLEY SPOON



Sirloin Steak & Eggs

with Chimichurri & Roasted Potatoes





No pub open? No problem! We're bringing breakfast for dinner to your table, but we're making it fancy! This hearty plate has it all-tender seared steak, fried eggs, roasted potatoes, and an herbaceous, tangy chimichurri sauce to balance the richness.

What we send

- 2 potatoes
- 1 bell pepper
- 1 red onion
- 1 lime
- 10 oz pkg sirloin steaks
- 2 (2 oz) chimichurri sauce

What you need

- kosher salt & ground pepper
- · olive oil
- 2 large eggs ¹

Tools

- · microplane or grater
- · rimmed baking sheet
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 940kcal, Fat 63g, Carbs 60g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**, then cut into 1-inch pieces. Halve **pepper**, remove stem and seeds, then cut crosswise into ½-inch strips. Halve and thinly slice **all of the onion** crosswise. Finely grate **all of the lime zest** into a small bowl. Cut lime into wedges.



2. Marinate steaks

In a medium bowl, toss **steaks** with **2 tablespoons chimichurri**; set aside to marinate until step 4. Add **2 teaspoons salt** to bowl with **lime zest**; set aside until step 6. On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on center rack until just tender, about 15 minutes.



3. Roast veggies

Toss peppers and onions with 1 tablespoon oil. Remove potatoes from oven; carefully add peppers and onions to baking sheet with potatoes. Return to oven and roast until veggies are charred and potatoes and golden, 20-25 minutes more.



4. Cook steaks

Heat **1 tablespoon oil** in medium nonstick skillet over medium-high. Brush off any marinade from **steaks**. Add steaks to skillet and cook until browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board and let rest for 5 minutes. Wipe out skillet.



5. Fry eggs

While **steaks** rest, heat **1 tablespoon oil** in a same skillet over medium-high. Crack in **2 large eggs**. Cover and cook until whites are just set and yolks are runny, about 3 minutes. Season with **salt** and **pepper**.



6. Finish & serve

Carefully toss roasted vegetables with some of the lime salt. Thinly slice steaks, if desired. Serve steaks with remaining chimichurri and a fried egg on top with roasted veggies and lime wedges alongside. Enjoy!