

DINNERLY



Apricot-Harissa Glazed Steak with Garlicky Broccoli & Rice



30min



2 Servings

We love fast food. Not the kind you pick up at a drive-thru window, but the nutritious, satisfying kind that you cook at home. This apricot-glazed and harissa-spiced steak feels fancy and special, without stealing too much of your time. The side of caramelized broccoli and bed of rice makes this a well rounded meal that you're sure to cook on repeat. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb broccoli
- 1 red onion
- ½ lb pkg sirloin steak
- ¼ oz harissa spice blend
- 2 (½ oz) apricot preserves
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- olive oil

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 19g, Carbs 88g, Protein 27g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Cut **broccoli** into 1-inch florets, if necessary. Halve **onion**, then thinly slice.

Pat **steaks** dry, then season all over with **harissa spice blend** and **salt**.

In a small bowl, combine **apricot preserves, 2 tablespoons water**, and **1 tablespoon vinegar**.



3. BROCCOLI VARIATION

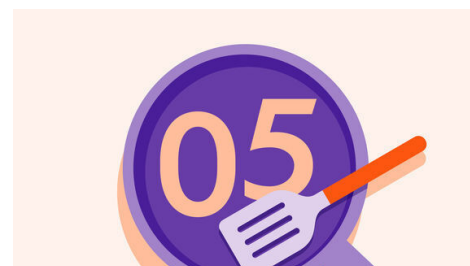
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli and onions** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until broccoli is crisp-tender and onions are softened, about 6 minutes. Add **¼ teaspoon granulated garlic** and **1 teaspoon vinegar**; cook until fragrant, 30 seconds. Transfer to a bowl; cover to keep warm. Wipe out skillet.



4. Cook steaks & pan sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.

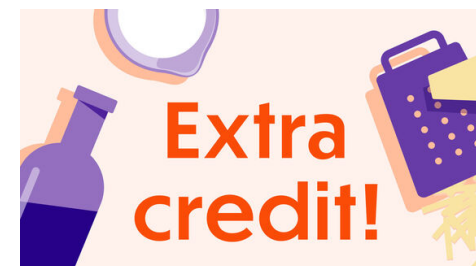
Add **apricot mixture** to skillet. Bring to a simmer and cook until thickened and reduced to 2 tablespoons, about 30 seconds. Season to taste with **salt** and **pepper**.



5. Finish & serve

Fluff **rice** with a fork. Slice **steak**, if desired.

Serve **harissa steak** over **rice** with **apricot glaze** spooned over top and with **broccoli and onions** alongside. Enjoy!



6. Make it picky eater proof

For step 2, only sprinkle harissa spice blend on the pieces of steak destined for those who like a little heat!