

DINNERLY

Steak with Burst Tomatoes & Polenta



30-40min



2 Servings

WHAT WE SEND

- 6 oz grape tomatoes
- ½ lb pkg sirloin steak
- 3 oz quick-cooking polenta
- 1 shallot
- ¼ oz fresh parsley
- ¾ oz Parmesan ⁷
- ½ oz fish sauce ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- unsalted butter ⁷
- red wine vinegar (or white wine vinegar)
- garlic

TOOLS

- medium skillet
- small saucepan
- microplane or grater

ALLERGENS

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

Finely chop half the shallot (save remaining for personal use). Finely chop 1 large garlic clove. Finely grate all the Parmesan. Pick parsley leaves from stems and finely chop; discard stems.



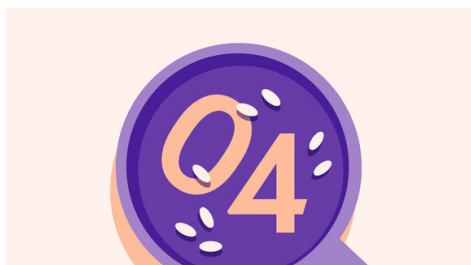
2. Cook polenta

In a small saucepan, bring 2¾ cups water to a boil. Slowly whisk in polenta; return to a boil. Cover, reduce heat to low, and cook, whisking occasionally, until grains are tender and polenta is thickened, 8–10 minutes. Stir in Parmesan and 1 tablespoon butter; season to taste with salt and pepper. Keep covered off heat until ready to serve.



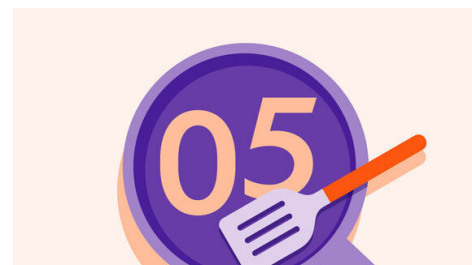
3. Cook steaks

Meanwhile, pat steak dry; season all over with salt and pepper. Heat 1 tablespoon oil in a medium heavy 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 plate to rest.



4. Cook sauce

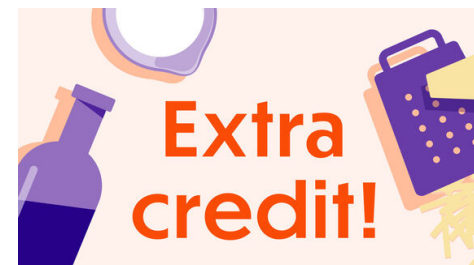
Lower heat to medium. Add 1 tablespoon oil, tomatoes, shallots, and garlic to skillet. Cook, stirring occasionally, until shallots are softened and tomatoes are just starting to burst, 4–5 minutes. Add ¼ cup water and continue cooking, pressing on tomatoes occasionally, until juices are released and sauce is thickened and glossy, 3–4 minutes.



5. Finish & serve

Remove sauce from heat and stir in parsley, 1½ teaspoons fish sauce, 1 teaspoon vinegar, 1 tablespoon oil, and any resting juices from steak; season to taste with salt and pepper.

Thinly slice steak if desired. Serve with tomatoes and polenta. Enjoy!



6.