

MARLEY SPOON



Sirloin Steak & Caramelized Onions

with Garlic-Knot Potatoes & Broccoli



30-40min



2 Servings

Not your typical meat-and-potatoes dinner, this dish packs a real "wow" factor, thanks to the tender seared steaks covered in caramelized onions, and a side of garlic-knot fries. The standout spuds are roasted with broccoli until tender, then tossed in our new favorite flavor enhancer: garlic-Parmesan-parsley butter.

What we send

- 14 oz Yukon gold potatoes
- 1 medium yellow onion (use half)
- ¾ oz piece Parmesan ⁷
- ¼ oz fresh parsley
- garlic (use 1 large clove)
- ½ lb broccoli
- 2 sirloin steaks
- 1 pkt beef broth concentrate

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- white wine vinegar (or red wine vinegar) ¹⁷

Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900kcal, Fat 62g, Carbs 54g, Protein 37g



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** and season with **salt** and **pepper**. Roast on lower oven rack until deeply golden underneath, 12-15 minutes. Peel and slice **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 crisp and golden all over, 5-8 minutes. Using a fork, mash to combine **garlic butter**. Toss potatoes and broccoli with garlic-butter on baking sheet.



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, adding **1 tablespoon water** at a time, as needed, to prevent onions from sticking, 6-8 minutes. Transfer to a bowl. Wipe out skillet and reserve for step 5.



5. Cook steaks

While **vegetables** roast, pat **steaks** dry and 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. Transfer to a cutting board to rest for 5 minutes.



3. Prep ingredients

Finely grate **Parmesan**. Pick and finely chop **parsley leaves**, discarding stems. Peel and finely grate **¼ teaspoon garlic** into a medium bowl. Add Parmesan and **2 tablespoons each butter and parsley**; set aside to soften butter at room temperature. Trim ends from **broccoli**, then cut crowns into 1-inch florets.



6. Make sauce & serve

Add **cooked onions, broth concentrate, ½ cup water, 1 tablespoon butter**, and **½ teaspoon vinegar** to same skillet over medium-high heat. Bring to boil. Reduce heat to medium-low; cook, stirring, until sauce reduces slightly, about 2 minutes. Serve **steaks** with **onions and sauce** spooned on top; garnish with **remaining parsley**. Serve with **potatoes** and **broccoli** alongside. Enjoy!