



## Pan-Roasted 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 a 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

- 1 russet potato
- 1 medium yellow onion (use half)
- ¾ oz piece Parmesan <sup>7</sup>
- ¼ oz fresh parsley
- garlic
- ½ lb broccoli
- 2 (5 oz) 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 890kcal, Fat 56g, Carbs 57g, Proteins 47g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, 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.



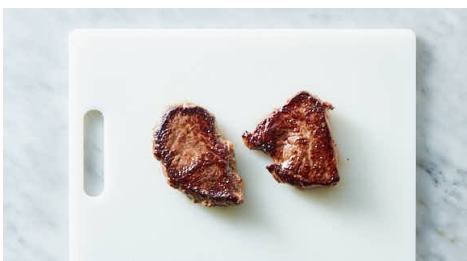
### 4. Finish vegetables

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



### 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 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 (or longer for desired doneness). Transfer to a cutting board to rest for 5 minutes.



### 3. Prep ingredients

Finely grate **Parmesan** into a medium bowl. Finely grate **¼ teaspoon garlic** into bowl. Pick and finely chop **parsley leaves**, discarding stems. Add **2 tablespoons each of butter and parsley** to bowl; set aside to soften butter at room temperature. Trim stem 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 and cook, stirring, until sauce reduces slightly, 2 minutes. Serve **steaks** with **onions and sauce** spooned on top; garnish with **remaining parsley**. Serve with **potatoes** and **broccoli** alongside. Enjoy!