



Seared Steak & Crispy Potatoes

with Japanese Special Sauce



30-40min



2 Servings

Crisp rounds of oven-roasted russet potatoes and tender broccolini are served alongside succulent steaks. But the Japanese-style "special sauce" is the secret weapon here. A quick sauce comprised of mayonnaise, garlic, tamari, sugar, and a bit of togarashi, which is a Japanese spice blend with a bit of a kick, is both spooned over top of the steak, but also served as a dipping sauce for the potatoes.

What we send

- 2 russet potatoes
- ½ lb broccolini
- garlic
- 2 oz mayonnaise ^{3,6}
- 2 oz tamari soy sauce ⁶
- ¼ oz Shichimi Togarashi ¹¹
- 10 oz sirloin steaks

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 950kcal, Fat 56g, Carbs 55g, Proteins 43g



1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Scrub **potato**, then slice into ¾-inch thick rounds. In a large bowl, toss potatoes with **2 tablespoons oil** and season with **salt** and **pepper**. Carefully spread in an even layer on preheated baking sheet. Roast until bottoms are golden brown, rotating sheet once, 10-15 minutes.



4. Roast broccolini

Once **potatoes** have browned on the bottom, remove from oven and flip potatoes. Rearrange to make room, if necessary, then add **broccolini** to baking sheet. Roast on upper oven rack until potatoes are well browned and crisp on both sides and broccolini stems are tender and florets are crispy, about 10 minutes more.



2. Prep broccolini

Meanwhile, trim ends from **broccolini**, then halve spears lengthwise, if large. Using same bowl as **potatoes**, massage broccolini with **2 tablespoons oil** and a **large pinch each of salt and pepper**, making sure florets are well coated.



5. Cook steaks

While **potatoes** and **broccolini** roast, pat **steaks** dry. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) 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 and let rest 5 for minutes.



3. Make special sauce

Finely grate **½ teaspoon garlic** into a small bowl. Add **all of the mayonnaise and tamari**, **½ teaspoon of the togarashi** (save rest for step 6), and **1½ teaspoons sugar**, whisking to combine.



6. Finish & serve

Thinly slice steaks, if desired. Serve **steaks** alongside **roasted potatoes and broccolini**. Spoon **some of the special sauce** over **steaks**. Sprinkle with **some of the remaining togarashi** (if you'd like to add some extra spice). Pass **remaining special sauce** for dipping. Enjoy!