



# STEAK AND CRISPY POTATO SALAD

with Tomatoes, Green Beans and Shallot Pan Sauce



## HELLO

### SHALLOT PAN SAUCE

This restaurant-worthy sauce is sure to knock your socks off

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 473



Sirloin Steak



Russet Potato



Shallot



Garlic



Oregano



Grape Tomatoes



Green Beans, trimmed



Beef Broth Concentrate

## BUST OUT

- Measuring Spoons
- Salt
- Baking Sheet
- Pepper
- Large Pan
- Olive or Canola Oil
- Measuring Cups
- Medium Bowl

## INGREDIENTS

4-person

- Sirloin Steak 2 pkg (680 g)
- Russet Potato 4
- Shallot 2
- Garlic 2 pkg (20 g)
- Oregano 1 pkg (10 g)
- Grape Tomatoes 1 pkg (255 g)
- Green Beans, trimmed 2 pkg (340 g)
- Beef Broth Concentrate 2

## ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

## START STRONG

Preheat the oven to **450°F** (to roast the potatoes). Start prepping when the oven comes up to temperature!

**BBQ TIP:** Instead of pan-frying, grill steaks over medium-high heat, 4-7 min per side, for medium doneness.



### 1 ROAST POTATOES

**Wash and dry all produce.** Cut the **potatoes** into ½-inch cubes. On a baking sheet, toss the potatoes with a drizzle of **oil**. Season with **salt** and **pepper**. Roast in the centre of the oven, stirring halfway through cooking, until tender and golden-brown, 25-28 min.



### 2 PREP

Meanwhile, peel and finely chop the **shallots**. Mince or grate the **garlic**. Finely chop **1 tbsp oregano leaves**. Cut the **tomatoes** in half.



### 3 COOK VEGGIES

Heat a large pan over medium-high heat. Add a drizzle of **oil**, then the **green beans, tomatoes, garlic** and **oregano**. Cook, stirring often, until the beans are tender-crisp, 5-6 min. Transfer the veggies to a medium bowl.



### 4 COOK STEAKS

Season the **steaks** with **salt** and **pepper**. Add another drizzle of **oil** in the same pan, then the steak. Cook for 4-7 min per side, until cooked to desired doneness. (**TIP:** Cook to a minimum internal temperature of 160°F.) Set the steak aside on a plate.



### 5 MAKE SAUCE

Reduce the heat to medium. Add another drizzle of **oil** to the same pan, then the **shallots**. Cook until softened, 2-3 min. Stir in the **broth concentrates** and **1 cup water**, scraping up any browned bits on the bottom of the pan. (This is where the flavour is!)



### 6 FINISH AND SERVE

Toss the **roasted potatoes** into the **veggies**. Season with **salt** and **pepper**. Thinly slice the **steak** and serve alongside the **potato salad**. Drizzle the **sauce** over the steak.

## SAVOURY!

Pan sauces are an easy, tasty accompaniment to any seared meat.