

# Striploin Steak and Sun-Dried Tomato Cream Sauce

with Roasted Potatoes and Walnut-Topped Snap Peas

Striploin Special

45 Minutes





370 g | 740 g





350 g | 700 g



Sugar Snap Peas



227 g | 454 g



1 | 2



28 g | 56 g



Parmesan Cheese shredded 1/4 cup | 1/2 cup



56 ml | 113 ml



Sun-Dried Tomato 1/4 cup | 1/2 cup



1 tsp | 2 tsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | 2 Baking sheets, measuring spoons, aluminum foil, parchment paper, large non-stick pan, paper towels





## Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into 1/2-inch wedges.
- Add potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with pepper and half the garlic salt, then toss to coat.
- Roast in the **top** of the oven, flipping halfway through, until tender and golden-brown,
  25-28 min. (NOTE: For 4 ppl, roast in the top and bottom of the oven, rotating sheets halfway through.)



### Toast walnuts

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add walnuts to the dry pan. Toast, stirring often, until golden-brown, 4-5 min.
   (TIP: Keep your eye on walnuts so they don't burn!)
- Remove from heat. Transfer walnuts to a plate.
- Carefully wipe the pan clean.



### Sear and roast steak

- Pat steak dry with paper towels. Season with pepper and remaining garlic salt.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Sear until golden-brown, 2-4 min per side.
- Remove from heat and transfer **steak** to an unlined baking sheet.
- Roast in the middle of the oven until cooked to desired doneness, 5-8 min.\*\*
- When done, transfer **steak** to a cutting board to rest, 5 min. Loosely cover with foil.



## Cook snap peas

- Meanwhile, trim snap peas.
- Peel, then mince or grate garlic.
- Reheat the same pan over medium-high.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl the pan to melt.
- Add **snap peas**. Cook, stirring often, until tender-crisp, 3-4 min.
- Add half the garlic. Cook, stirring often, until fragrant, 1 min. Season with salt and pepper, to taste.
- Remove from heat, then add half the Parmesan. Toss to combine.
- Transfer to a plate and set aside.



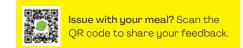
#### Make sauce

- Meanwhile, finely chop parsley.
- Reheat the same pan over medium.
- When hot, add ½ tbsp (1 tbsp) oil, then remaining garlic. Cook, stirring often, until fragrant, 30 sec.
- Add cream, pesto and remaining Parmesan.
- Cook, stirring occasionally, until sauce thickens slightly and Parmesan melts, 1-2 min. Season with salt and pepper.
- Remove from heat, then stir in half the parsley and any steak resting juices from the baking sheet.



### Finish and serve

- Thinly slice steak.
- Divide **steak**, **potatoes** and **snap peas** between plates.
- Top snap peas with walnuts.
- Spoon **sauce** over **steak**, then sprinkle with **remaining parsley**.



Measurements

within steps

1 tbsp

(2 tbsp)

oil