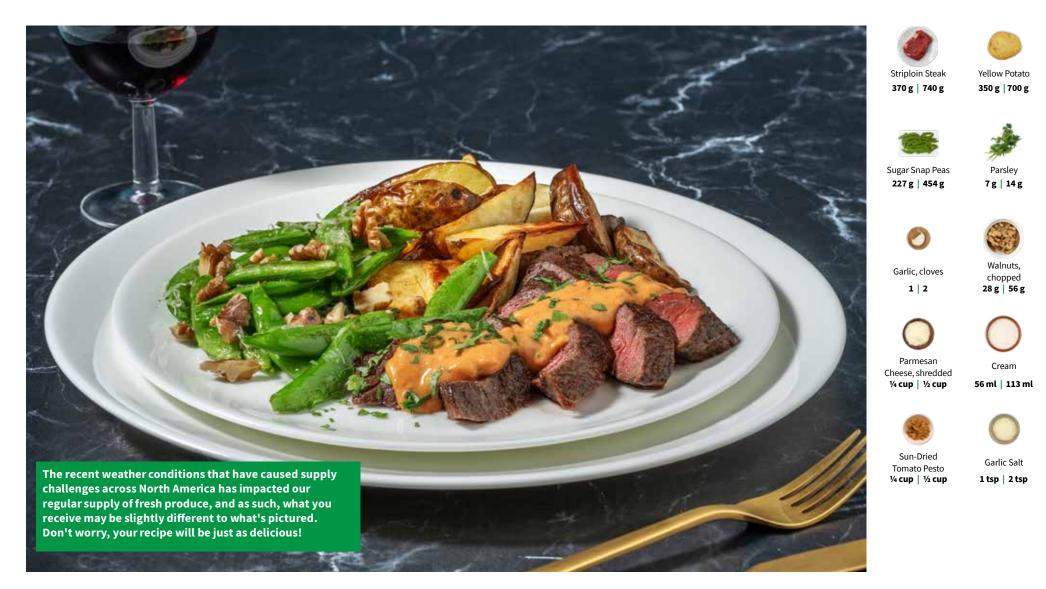


Striploin Steak and Sun-Dried Tomato Cream Sauce

with Roasted Potatoes and Walnut-Topped Snap Peas



al 45 Minutes



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.



Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | 2 baking sheets, measuring spoons, aluminum foil, parchment paper, large non-stick pan, paper towels



Prep and roast potatoes

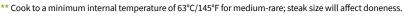
- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets with 1 tbsp oil per sheet.)
- Season with **pepper** and **half the garlic salt**, 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.)



Cook snap peas

🚫 Sub | Broccoli

- 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.





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.



4 | Cook broccoli

🚫 Sub | Broccoli

If you've received **broccoli**, cut into bitesized pieces. Continue to follow the recipe as instructed, subbing **broccoli** in for **snow peas.** Then, increase pan-fry cook time to 5-6 min to ensure a tender-crisp bite.



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.

