

Seared Steaks

with Romesco Sauce & Roasted Potatoes

Chefs, it's bell pepper season. And we're ringing it in with romesco, a classic, sweet pepper-based sauce from Northeastern Spain. The sauce—also made with tomato, vinegar and almonds or hazelnuts—was originally served with seafood. But its vivid flavor has made it a favorite among chefs for a wide variety of seasonal dishes. We're pairing our version with succulent steaks and roasted potatoes to bring heartiness to this summer meal. For a unique spin on the sauce, we're using pistachios to give it an elegant, toasty richness.



Ingredients

2 Top Sirloin Steaks

3 Cloves Garlic

1 Red Bell Pepper

1 Plum Tomato

¾ Pound Multicolored Fingerling Potatoes

Knock Knocks

2 Tablespoons Pistachios

2 Teaspoons Smoked Paprika

1 Tablespoon Sherry Vinegar

Makes 2 Servings

About 555 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Peel the garlic cloves. Halve the tomato lengthwise. Cut out and discard the stem, seeds and ribs of the bell pepper; quarter lengthwise. Cut the potatoes into bite-sized pieces. Finely chop the pistachios.

2



Roast the vegetables:

Place the **garlic cloves**, **bell pepper** and **tomato** on 1 half of a sheet pan. Place the **potatoes** on the other half, keeping them separate. Drizzle all of the vegetables with olive oil and season with salt, pepper and **half the smoked paprika**; toss to thoroughly coat. Arrange the bell pepper and tomato skin sides down and the potatoes cut sides down. Roast 22 to 24 minutes, or until browned and softened. Remove from the oven and set aside to cool slightly.

3



Cook the steaks:

Once the vegetables have roasted for about 15 minutes, pat the **steaks** dry with paper towels; season on both sides with salt, pepper and the **remaining smoked paprika**. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steaks and cook 2 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a plate and let rest for at least 5 minutes.

4



Start the romesco sauce:

While the steaks rest and once the roasted vegetables are cool enough to handle, carefully transfer the **roasted garlic cloves**, **bell pepper** and **tomato** to a cutting board; finely chop. Transfer to a medium bowl.

5



Finish the romesco sauce:

To the bowl of chopped vegetables, add the **pistachios** and **vinegar**. Stir in a drizzle of olive oil and season with salt and pepper to taste.

6



Plate your dish:

Divide the **roasted potatoes** and **rested steaks** between 2 dishes. Top with as much of the **romesco sauce** as you'd like (you may have extra). Serve with any remaining romesco sauce on the side. Enjoy!