

Seared Sirloin Steaks

with Roasted Potatoes & "Creamed" Kale

Chefs, tonight's meal is a master class in hearty steakhouse fare. Our sirloin steaks are simply seasoned with salt and pepper and then pan-seared to perfection. Yukon Gold potatoes, roasted until they're crispy and tender, are an easy and delicious side. We're serving them with our take on creamed kale, which we're making with Parmesan, butter and garlic for a rich and robust bite.



Ingredients

- 4 Top Sirloin Steaks
- 2 Cloves Garlic
- 1 Pound Yukon Gold Potatoes
- 1 Bunch Kale
- 1 Lemon

Knick Knacks

- 3 Tablespoons Butter
- 1/3 Cup Grated Parmesan Cheese

Makes 4 Servings

About 560 Calories Per Serving

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



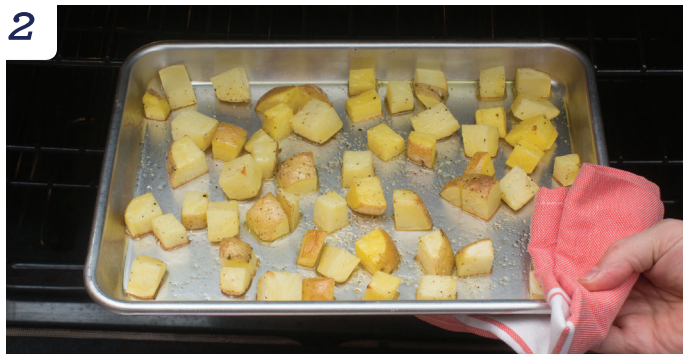
1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Medium dice the potatoes. Remove and discard the kale stems; roughly chop the leaves. Peel and mince the garlic. Quarter and deseed the lemon.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer. Roast, stirring halfway through, 24 to 26 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven and transfer to a serving dish. Set aside in a warm place.

3



Cook & drain the kale:

While the potatoes roast, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **kale** (working in batches if necessary) and **½ cup of water**; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until the kale has wilted and the liquid has cooked off. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked kale to release as much liquid as possible; discard the liquid. Transfer the drained kale to a cutting board and finely chop. Wipe out the pan.

4



Cook the steaks:

While the potatoes continue to roast, pat the **steaks** dry with paper towels; season with salt and pepper on both sides. In the pan used to cook the kale, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned steaks and cook 3 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a cutting board, leaving any browned bits (or fond) in the pan, and let rest for at least 5 minutes.

5



Finish the kale:

While the steaks rest, heat the pan of reserved fond on medium until hot. (If the pan seems dry, add 1 teaspoon of olive oil.) Add the **garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **chopped kale**, **butter** and **¼ cup of water**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until thoroughly combined and heated through. Remove from heat and stir in the **cheese**; season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place.

6



Slice the steaks & serve your dish:

Find the lines of muscle (or grain) of the **rested steaks**; thinly slice crosswise against the grain. Transfer the sliced steaks to a serving dish. Stir any juices from the cutting board into the serving dish of **finished kale**. Serve with the **roasted potatoes** and **lemon wedges** on the side. Enjoy!