

Seared Steaks & Salsa Verde

with Fingerling Potatoes, Asparagus, & Radishes

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

This recipe balances rich seared steaks with a few bright and seasonal accents. A delicately crunchy sauté of radishes and asparagus comes together with tender roasted fingerlings, a perfect springtime accompaniment. To top our steaks, we're making an Italian-inspired salsa verde—an aromatic, briny condiment of garlic paste, parsley, capers, lemon, and olive oil.



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Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



2
TOP SIRLOIN
STEAKS



3
RADISHES



2 cloves
GARLIC



1
PINK LEMON

Did You Know?
This variety is pink-tinged on the inside, sometimes with a green-striped rind.



1 bunch
ASPARAGUS



1/2 lb
FINGERLING
POTATOES



1 bunch
PARSLEY

KNICK KNACKS:



1 Tbsp
CAPERS



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise.
- ☐ Cut off and discard the ends of the radishes; quarter lengthwise.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; cut into 1-inch pieces on an angle, leaving the pointed tips intact.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Quarter and deseed the lemon.
- ☐ Roughly chop the parsley leaves and stems.



2 Roast the potatoes:

- ☐ Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper. Arrange in a single, even layer, cut side down.
- ☐ Roast 14 to 16 minutes, or until golden brown and tender when pierced with a fork. Remove from the oven and set aside in a warm place.

3 Cook the steaks:

- ☐ While the potatoes roast, pat the **steaks** dry with paper towels; season with salt and pepper on both sides. In a large pan, heat 2 teaspoons 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.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a cutting board. Loosely cover the cooked steaks with aluminum foil and let rest for at least 5 minutes.



4 Cook & finish the vegetables:

- ☐ While the steaks rest, add the **radishes** to the pan of reserved fond and season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally and scraping up any fond, 1 to 2 minutes, or until slightly softened.
- ☐ Add the **asparagus** and season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until lightly browned and softened.
- ☐ Add **up to half the garlic paste** and cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Turn off the heat. Stir in the **roasted potatoes** and the **juice of 2 lemon wedges**.



5 Make the salsa verde:

- ☐ While the vegetables cook, in a medium bowl, combine the **parsley, capers, the juice of the remaining lemon wedges**, and **as much of the remaining garlic paste as you'd like**. Slowly whisk in **2 tablespoons of olive oil** until well combined. Season with salt and pepper to taste.

6 Finish & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Divide the **finished vegetables** and sliced steaks between 2 dishes. Top the steaks with the **salsa verde**. Enjoy!