

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



6 oz | 12 oz Green Beans



14 oz | 28 oz Sirloin Steak



2 TBSP | 4 TBSP Fig Jam



1 | 1 Shallot



½ oz | 1 oz Sliced Almonds Contains: Tree Nuts



5 tsp | 10 tsp Balsamic Vinegar



1 | 2 Beef Stock Concentrate

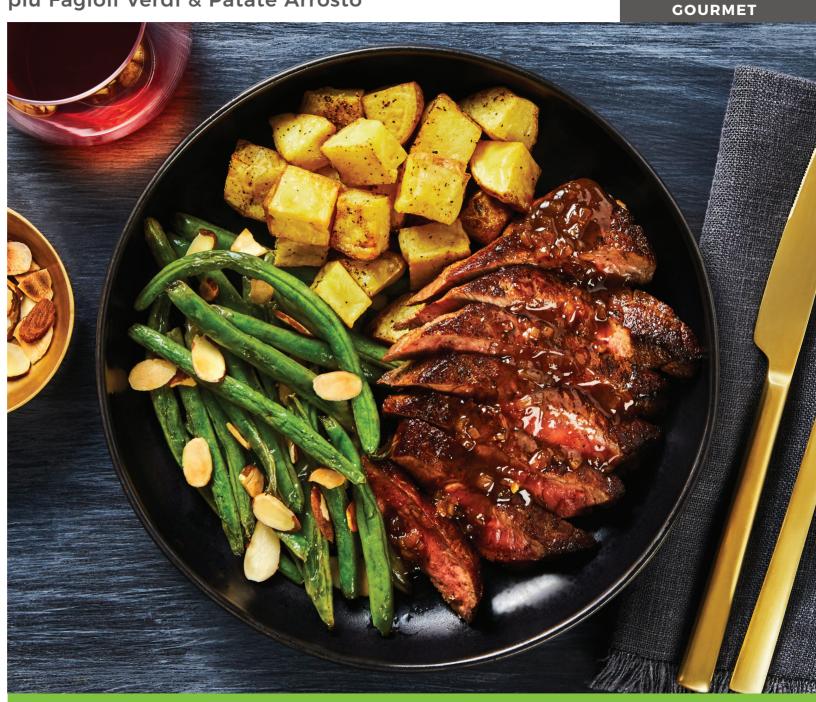
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CONTORNI

Two satisfying sides—fagioli verdi (green beans) and crisp patate arrosto (roasted potatoes)—pair beautifully with seared steak and savory-sweet fig sauce.

BISTECCHA CON FICHI (STEAK WITH FIG SAUCE)

più Fagioli Verdi & Patate Arrosto



PREP: 10 MIN

COOK: 35 MIN

CALORIES: 700



SAVE ROOM!

Want to bring home the restaurant vibes even more?

Serve up a decadent dessert. In a mug, combine ¼ cup each milk & flour, ¼ tsp baking powder, and ¼ cup chocolate hazelnut spread.

Microwave until cake is springy, 1-2 minutes. Top with fresh fruit or whipped cream, drizzle with chocolate sauce, or pair with ice cream—the choice is yours!

BUST OUT

- 2 Baking sheets
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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- Adjust racks to middle and top positions and preheat oven to 450 degrees. Wash and dry all produce.
- Dice potatoes into ½-inch pieces.
 Halve, peel, and mince half the shallot (all for 4 servings).



2 ROAST POTATOES

- Toss potatoes on a baking sheet with a large drizzle of olive oil; season generously with salt and pepper.
- Roast on middle rack until browned and tender, 20-25 minutes (you'll start the green beans after 15 minutes).



3 ROAST GREEN BEANS

- Meanwhile, toss green beans on a second baking sheet with a drizzle of olive oil, salt, and pepper.
- Once potatoes have roasted
 15 minutes, place green beans on top rack. Roast until tender and lightly browned. 10-12 minutes.



4 TOAST ALMONDS

- While green beans roast, add almonds to a large, dry pan over mediumhigh heat. Toast, stirring, until lightly browned, 2-4 minutes.
- Turn off heat; transfer to a small bowl.



5 COOK STEAK

- Pat steak* dry with paper towels.
 Season generously with salt and pepper.
- Heat a large drizzle of oil in pan used for almonds over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Turn off heat; transfer to a cutting board. Wash out pan.



6 MAKE SAUCE & SERVE

- Add a drizzle of oil and minced shallot to same pan over mediumhigh heat. Cook, stirring, until softened, 1-2 minutes.
- Stir in ¼ cup water (⅓ cup for 4 servings), vinegar, jam, and stock concentrate. Bring to a simmer and cook until thickened, 2-3 minutes. Turn off heat. Stir in 1 TBSP butter (2 TBSP for 4) and season with salt and pepper.
- Slice steak against the grain. Divide between plates along with potatoes and green beans. Sprinkle green beans with toasted almonds, drizzle steak with pan sauce, and serve.

^{*} Steak is fully cooked when internal temperature reaches 145°.