



# SLICED STEAK TAGLIATA

with Sweet Potato Wedges and Warm Tomatoes in Vinaigrette



## HELLO

### WARM VINAIGRETTE

Balsamic is not just for salads—the vinegar works its magic on sliced steak, too.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 670**



Grape Tomatoes



Sweet Potatoes



Rosemary



Sirloin Steak



Garlic



Balsamic Vinegar



Dried Oregano



Arugula

## START STRONG

Slicing the steak thinly before serving is an essential part of this dish's presentation — its name, *tagliata*, comes from the Italian word for "to cut," after all.

## BUST OUT

- 2 Baking sheets
- Small bowl
- Large pan
- Olive oil (8 tsp | 16 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                    |                     |
|--------------------|---------------------|
| • Grape Tomatoes   | 4 oz   8 oz         |
| • Sweet Potatoes   | 2   4               |
| • Rosemary         | ¼ oz   ¼ oz         |
| • Garlic           | 2 Cloves   4 Cloves |
| • Balsamic Vinegar | 5 tsp   10 tsp      |
| • Dried Oregano    | ½ tsp   1 tsp       |
| • Sirloin Steak    | 12 oz   24 oz       |
| • Arugula          | 2 oz   4 oz         |

## HELLO WINE



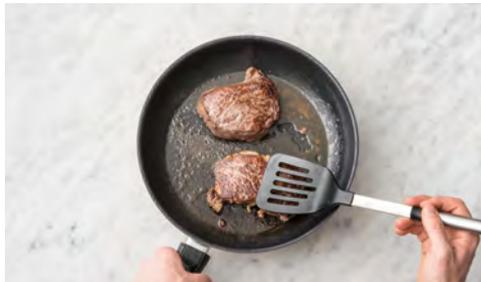
PAIR WITH  
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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve **tomatoes** lengthwise. Cut **sweet potatoes** into wedges. Pick and roughly chop enough **rosemary leaves** from stems to give you 1 tsp. Smash **garlic** with the back of a kitchen knife.



## 4 COOK STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook until browned on surface, 2-3 minutes per side. Transfer to another baking sheet, then roast in oven until cooked to desired doneness, 5-7 minutes. Let rest 5 minutes after removing from oven.



## 2 ROAST SWEET POTATOES

Toss together **sweet potatoes**, **garlic**, **chopped rosemary**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until lightly browned and tender, about 20 minutes, tossing halfway through.



## 5 WARM VINAIGRETTE

While steak roasts, add **vinaigrette** and **tomatoes** to pan used for steak. Allow to warm through using residual heat from pan.



## 3 MAKE VINAIGRETTE

Meanwhile, whisk together **vinegar**, **2 TBSP olive oil**, and **½ tsp oregano** (we sent more) in a small bowl. Season with **salt** and **pepper**. Set aside.



## 6 FINISH AND SERVE

Thinly slice **steak** against the grain. Divide **arugula** between plates and arrange steak on top. Drizzle everything with **tomatoes** and **vinaigrette**. Serve with **sweet potatoes** on the side.

## SENSATIONAL!

Balsamic-drizzled tagliata puts a new spin on steak and potatoes.

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