

STEAK ROMESCO

WITH ROASTED SWEET POTATOES & BROCCOLI

| Gluten Free |

Serves 2 | Active Time 20 Minutes | Total Time 25 Minutes



INGREDIENTS:

3/4 lbs avg Peeler Farms Denver Wagyu Steak
3/4 lb Sweet Potatoes
1/2 lb Broccoli
4 oz Farmhouse Kitchen Romesco Sauce
2 oz Farmhouse Kitchen Red Wine Vinaigrette

YOU WILL NEED:

Canola, Olive, or Other Neutral-Tasting Oil
Salt & Pepper

INSTRUCTIONS:

Preheat oven to 425°F and move your oven rack to the middle position. Peel potatoes (if desired) and dice into small cubes (about 1/2" thick) and cut broccoli into bite sized florets. In a large bowl, drizzle potatoes with 2 tsp oil and 1/2 tsp salt. Transfer potatoes to a sheet pan and roast for 10 minutes. Toss broccoli in same bowl with 1/2 tsp oil and a generous pinch of salt. Carefully pull the sheet pan from the oven, flip potatoes, and add broccoli to the same sheet pan. Return to the oven and bake another 8 minutes.

Meanwhile, preheat a large cast iron skillet or saute pan over medium-high heat. Pat the steak dry with paper towels and season both sides with salt and pepper. When the pan just begins to smoke, add 1 tbsp of oil to the pan. Carefully add the steak to the pan and sear on the first side for 4-5 minutes, flip, and sear on the second side for 4-5 minutes for medium doneness*. Transfer the steaks to a plate and loosely tent with foil. Allow the steaks to rest until vegetables are ready. Slice the steak against the grain into pieces and serve with Romesco Sauce on the side. Garnish broccoli and sweet potatoes with desired amount of Red Wine Vinaigrette and serve.

**Wagyu beef is great on the grill as well, allowing for all of the beautifully marbled fat to render. Grill over medium heat, 4-5 minutes each side for medium-rare. Allow to rest 5 minutes before slicing and serving.

**Farmers and vendors subject to change based on availability

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