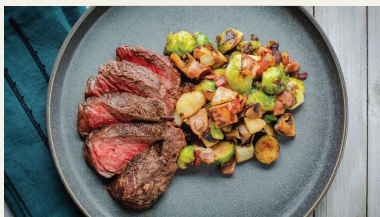


Pan-Seared Top Sirloin Steaks With Veggie Hash

Servings: 4 | Total Time: 1 hr

Crispy bacon and caramelized Brussels sprouts turn a simple seared steak into a full skillet dinner—hearty, savory, and the perfect dish for fall.



INGREDIENTS

- 2 pkg ButcherBox top sirloin steaks
- 1 pkg ButcherBox bacon, diced
- 4 cups brussels sprouts, cleaned and halved
- 1 large russet potato, peeled, medium dice
- 1 tbsp kosher salt
- 1 large white onion, medium dice
- 2 cups baby bella mushrooms, quartered
- 4 tbsp white vinegar
- 1 tsp smoked paprika
- 2 tsp kosher salt
- 1 tsp ground black pepper
- 3 tbsp clarified butter

INSTRUCTIONS

- Take steaks out of their package, pat dry, salt well, and refrigerate overnight uncovered on a wire rack. Remove from the refrigerator at least 30 minutes before cooking.
- Place potatoes and 1 tbsp kosher salt in a pot. Fill pot with cold water, 1 inch above potatoes, and place on medium heat. Once potatoes come to a simmer, remove from heat and drain.
- Preheat cast-iron pan. Add 1 tbsp clarified butter and sear steaks on all sides, about 3 minutes per side. When the internal temperature is 125°F, set steaks aside to rest for at least 8 minutes.
- Add 1 tbsp clarified butter to pan. Add bacon, half of the onions, half of the mushrooms, and sauté for 3 minutes. Add half of the Brussels sprouts and let sit in pan one minute before moving. Sauté until sprouts turn bright green. Add half of the potatoes and half of the vinegar and sauté until liquid is gone. Set cooked vegetables aside and repeat the process for the remaining vegetables.
- Toss entire cooked vegetable mix with smoked paprika.
- Slice steaks about 1/2" thick against the grain and serve.