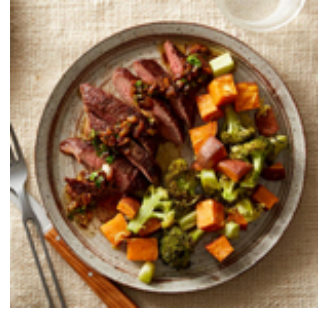


Steaks and Warm Lemon Salsa Verde with Roasted Sweet Potato and Broccoli

Ingredients:

- 2 Steaks
- 1 Sweet Potato
- ½ lb Broccoli
- 2 cloves Garlic
- 1 bunch Parsley
- 1 Shallot
- ¼ tsp Crushed Red Pepper Flakes
- 1 Lemon



Instructions:

1. Prepare & roast the vegetables:

Place an oven rack in the center of the oven, then preheat to 450°F. Wash and dry the fresh produce. Medium dice the sweet potato. Cut off and discard the bottom 1/2 inch of the broccoli stem; cut the broccoli into small pieces, keeping the florets intact. Place the vegetables on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer. Roast 21 to 23 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

2. Prepare the remaining ingredients:

While the vegetables roast, peel and finely chop the shallot. Peel and roughly chop the garlic. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Finely chop the parsley leaves and stems.

3. Cook the steaks:

While the vegetables continue to roast, pat the steaks dry with paper towels; season with salt and pepper on both sides. In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steaks and cook 3 to 5 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 and let rest for at least 5 minutes.

4. Make the salsa verde:

While the steaks rest, add 2 tablespoons of olive oil to the pan of reserved fond and heat on medium-high until hot. Add the chopped shallot and garlic; season with salt and pepper. Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until slightly softened and fragrant. Turn off the heat. Stir in the chopped parsley, the juice of all 4 lemon wedges (be careful, as the liquid may splatter), and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

5. Finish & serve your dish:

Top the roasted vegetables with the lemon zest; carefully toss to combine. Find the lines of muscle (or grain) on the rested steaks; thinly slice crosswise against the grain. Serve the sliced steaks with the finished vegetables. Top the steaks with the salsa verde. Enjoy!