

Roasted Beef Sirloin with Red Wine Sauce

A *Rosemary Vegetable Meal Inspirations™* recipe featuring a blend of chopped carrots, celery, and onion with rosemary sprigs.

Serves: 2

Prep Time: 5 min

Total Time: 30 min

Ingredients

- 1 Rosemary Vegetable Meal Inspirations™ Kit - rosemary removed and divided
- 2 (8oz) Sirloin or beef tenderloin steaks
- 1 cup Beef stock
- 2 cups Red wine
- 4 Tbsp Olive oil
- 2 Tbsp Unsalted butter



Directions

1. Preheat a large sauté pan on medium/high heat.
2. Add 2 Tbsp olive oil and Rosemary Vegetable Meal Inspirations™ Kit. Sauté for 5 minutes, stirring occasionally.
3. Reduce heat to medium, add 1 rosemary sprig and sauté for 10 minutes, stirring occasionally to brown vegetables.
4. Add wine to the vegetables and simmer for 10 minutes.
5. While the vegetables are cooking, preheat a medium skillet on medium heat.
6. Season beef on both sides with salt & pepper as desired.
7. Add remaining 2 Tbsp olive oil and rosemary sprig to skillet and sear steaks 4-5 minutes per side for medium rare. (If additional cooking is desired, finish in a 375°F oven to desired doneness.)
8. Remove steaks from pan and reserve. Remove excess oil from steak pan, add beef stock, deglaze pan, then add stock to vegetables and reduce for 10 minutes on medium/high heat.
9. Remove vegetables from the heat and stir in butter.
10. Divide vegetables onto 2 plates and top with steak.
11. Serve with roasted potatoes or brown rice.