

HERB & MUSTARD SIRLOIN WITH BAKED POTATOES



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
612995	Russet Potatoes, small	4
252673	Sirloin Steak	1½ lbs.
897141	Spicy Mustard	2 Tbsp.
178051	Trade East® Herbes de Provence Seasoning	2 Tsp.
299405	GFS Unsalted Butter	5 Tbsp.
424307	Kosher Salt	to taste
225037	Trade East Regular Ground Black Pepper	to taste
198889	Fresh Scallion Greens, chopped	2 Tbsp.

Preparation Instructions

Wash hands.

Pierce each of the russet potatoes a few times with a fork. Place them on a plate in a microwave and cook for about 15 minutes, or until soft.

Meanwhile, pierce both sides of the steak with a fork. Mix the mustard and herbes de Provence in a bowl and rub all over the steak.

Heat a large skillet over medium-high heat. Add 1 tablespoon butter; as soon as it melts, add the steak and sear on one side until browned, about 7 minutes. Flip each steak to brown the other side, about 4 more minutes. Transfer the steak to a cutting board. Next, season with salt and pepper, and top with 1 tablespoon butter. Let rest at least 5 minutes.

Return the skillet to medium-high heat. Add the cooked potatoes and turn to coat on all sides with the pan juices. Cook until the skins are slightly crisp, about 3 minutes

Mix the remaining 3 tablespoons butter with the chives and season with salt. Thinly slice the steak on the bias. Serve with the potatoes, chive butter and mustard.